
FOOD & WINE
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71 GENIUS RECIPES
49 WINES & COCKTAILS
24 ENTERTAINING TIPS
NEW COCKTAIL SNACKS
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RECIPES, PP. 179 & 196
THE CHAMPAGNE DINNER:
A USER'S GUIDE WITH RECIPES
p. 66



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On the cover: Chef Martha Wiggins's cocktail snacks (pp. 179 and 196) from "Best New Holiday Parties." Photograph by John Kernick; food styling by Simon Andrews; style editor: Suzie Myers

CLOCKWISE FROM TOP LEFT: DAVID STRAIGHT; CON POULOS; JOHN KERNICK; NICOLE FRANZEN; FREDRIKA STJÄRNE; KRISTIN PERERS. COVER: GLASS BOWLS FROM THE END OF HISTORY; GLASS BOWL (HOLDING POPCORN) FROM GEORG JENSEN; WINEGLASSES FROM CHRISTOFLE; SERVING PLATTERS BY HUMBLE CERAMICS



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Yukon Golds + puff pastry = perfect party dish.

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Staff-Favorite Pairing



CLOVE-AND-CIDER-GLAZED HAM *with*

Spiced, medium-bodied red: 2013 Monte La Sarda Garnacha (p. 92).

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THE WINE SNOB

Go big with cult Cabernet producer Ovid's potent **2012 Hexameter ($285).** Or go weird with a wine from an obscure region, like Comte Abbatucci's spicy **2013 Cuvée Faustine Rouge ($37),** from Corsica.



THE FRANCOPHILE

The peppery **2013 Bila-Haut Côtes du Roussillon Villages ($14)** is made by Rhône superstar Michel Chapoutier. It's superb—and costs about $300 less than his top Rhône reds.

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THE ENTERTAINER

Give a case of an affordable sparkling wine like **Rotari Brut ($13).** It's a creamy Italian made from Chardonnay, like many Champagnes.



THE WHISKEY DRINKER

The new **Pikesville Straight Rye ($50)** has impressive rye-spicy intensity, but maybe add a warning label—it's 110 proof.



THE MEAT EATER

Sonoma's Mauritson family makes great Zinfandel, plus raises cattle for Painted Hills Natural Beef, a chef favorite. Give your carnivore a bottle of **2012 Mauritson Dry Creek Valley Zin ($29)** and some dry-aged rib eyes (paintedhillsnaturalbeef.com).



THE CELEBRITY STALKER

Casamigos Blanco Tequila ($45) is both exceptionally good and co-owned by George Clooney.

ILLUSTRATIONS: CHRISSY LAU

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TWICE BAKED SWEET POTATOES

WITH BACON

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- 6 slices of cooked **Smithfield Bacon**
- 6 medium sweet potatoes
- 3 tbsp unsalted butter
- ½ cup heavy cream
- 3 tbsp brown sugar, divided
- ½ teaspoon ground nutmeg
- ¼ teaspoon black pepper
- ½ teaspoon of salt
- 6 tbsp marshmallow creme

DIRECTIONS

Bake sweet potatoes for 40–50 minutes at 350°F. Cut off top 1/3 of potato and scoop out flesh, leaving ¼ inch in shell. Mix potato with butter, cream, 2 tbsp brown sugar, nutmeg, salt and pepper and spoon back into reserved potato shells. Top each with 1 strip bacon cut into pieces, 1 tablespoon marshmallow creme, then sprinkle all with remaining brown sugar. Broil for 3–5 minutes or until marshmallow creme is toasty brown. Serve hot!



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IT'S ALMOST IMPOSSIBLE for me to throw a party without a theme. I love a good organizing principle to help me shape the menu, the table settings, the invitations—and to make sure everything works together. For the story that begins on page 174, we've turned six food trends into six incredible parties. One of my favorites is the reinvention of the shellfish tower, the plateau de fruits de mer, which we've seen at restaurants like The NoMad in New York City. Here, we've turned the tower into a seafood hors d'oeuvres party that's like a mini Feast of the Seven Fishes. We've also translated the huge toast trend into a dessert party with lemon curd and blackberries on baguette and coffee-caramel jam on dark rye. Now that the food's settled, it's time to figure out the matching place cards.



Dana Cowin

My Favorite Meals of 2015



The Lost Kitchen

FREEDOM, MAINE At the height of the summer, I ate dinner at chef Erin French's American bistro in an old mill. At the beginning of the meal, Erin (above) recounted for all the guests her day gathering ingredients and inspirations—jumping over a fence to grab onions from a farmer friend, choosing a dozen varieties of tomato for a salad. She told us she'd also tackled the pastry for a peach galette and had to throw out her first batch: She'd been thinking about her ex-husband, and she could taste the anger in the dough. The food was brilliant in its simplicity and honesty. *22 Mill St.; 207-382-3333.*



Chez Nous

CHARLESTON, SOUTH CAROLINA I'd never seen a two-seat porch until I visited Chez Nous. Sitting there, overlooking the garden, F&W's deputy editor Chris Quinlan and I ordered every dish on the menu (because there were two choices for each course, it was the obvious thing to do). The food is classic French, made with Southern ingredients: supremely rich and crispy pork trotters (which sound better in French: galette de pieds de cochon panée), black bass with tomatoes (above), sublime cherry clafoutis. *6 Payne Ct.; cheznouschs.com.*



La Balena

CARMEL-BY-THE-SEA, CALIFORNIA One of my lunch companions was the extraordinary Italian winemaker Piero Incisa della Rocchetta (above). He's delightful, but the experience made me nervous. Would the food live up to his standards? Would this be a disaster or fun? The latter, it turned out. The restaurant's energetic host, Emanuele Bartolini, showed off his obscure Italian wines and handmade pastas, and the result was an afternoon bacchanal: lasagnette with Bolognese sauce; gnocchi with wild mushrooms; black spaghetti with clams and octopus. *Junipero St.; labalenacarmel.com.*



Momofuku Ko

MANHATTAN David Chang might be getting attention right now for his $8 fried chicken sandwiches at Fuku, but I'm more riveted by the ambition of his restaurant Ko and its head chef Sean Gray. Razor clams with pineapple basil are stunning, with dots of basil seed in the broth (above). And mackerel sawarazushi—pickled fish placed over a rectangle of rice and then seared—is a work of quiet genius. Beverage director Jordan Salcito's pairings—which can range from wines in magnum to Champagne, sake and beer—made the night complete. *8 Extra Place; momofuku.com.*



Semilla

BROOKLYN I often avoid tasting menus: too much food, too little control. Which explains why it has taken me almost a year to get to this 18-seat tasting-menu-only restaurant in Williamsburg. But I actually hoped for more courses that would show off the vegetable-centric cooking of José Ramírez-Ruiz and Pamela Yung (above). The tomatoes stacked on puff pastry were especially good, transformed by a sparkly shiso leaf hiding under the layers. I'd go back for the bread alone, made from a different grain every day and served with Cowbella butter. *160 Havemeyer St.; semillabk.com.*

COWIN: JOHN KERNICK. BOTTOM, FROM LEFT: NICOLE FRANZEN; CHRISTINE QUINLAN; FREDRIKA STJÄRNE; GABRIELE STABILE; SIGNE BIRCH



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Linda Rodin, creator of the cult-favorite beauty line Rodin, on vertigo, steak and the weird jars she hides in her sweaters.

GIVING UP VEGETARIANISM

I love meat but stopped eating it for 40 years. And then five years ago I got severe vertigo, and I went to my doctor–who is a vegan acupuncturist–and he said, "I think you have to eat meat." And I asked, "Would *you* ever eat meat?" And he said, "If I were you, I would."

FAVORITE STEAKHOUSES

In New York, there's Keens or Quality Meats–Peter Luger if you can get in, which you can't. But I eat dinner at 5, so usually I can get in anywhere. When I was growing up, if you weren't at the table at 6, they thought you had been abducted or something.

OVERLY SERIOUS SOURCING

A good general rule is to look at the ingredients in whatever you buy. But when you get nutty, it kills the joy. If I'm at a restaurant, I'm not going to ask, "Where is the lettuce from? Who killed it? Did it suffer in the sink?"

ITALIAN SCANDAL

I lived in Florence, I lived in Rome and I lived in Murano. I speak the language. But I don't go back to Italy very often, which is scandalous.

FOOD SMUGGLING

The sad thing when you're traveling is that you can't bring back cheese, bread and vegetables. It's tragic. But I do pack up anything remotely portable. I once bought homemade olive oil from Corsica and hid the weird jars in my sweaters.

HER FAMOUS "OLIO LUSSO" FACE-OIL RECIPE

Nine years ago, I decided to blend all the oils I love and see what happened: argan, calendula and more. Then one day my nephew asked, "What are you doing with all these bottles?" I said, "Oh, I make face oil for my friends." And he asked, "What do you charge and what's the formula?" I said, "I give it away. And the formula's in my head!"

–INTERVIEW BY M. ELIZABETH SHELDON

FROM LEFT: FREDRIKA STJÄRNE; LESLIE KIRCHHOFF; CLAUDIO ARNESE/GETTY IMAGES


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SOMETHING
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Something **BOLD** TO **SATISFY**



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TREND SPOTTING



Egg whites
They're cooked in ultrathin layers like crêpes, then sliced into strips.

Spicy sauce
Hot Korean mustard called gyeoja is mixed with honey to make a sweet-spicy sauce.

Beef
Eye of round is frozen so it can be cut thinly and evenly before a quick sauté in a hot pan.

Mushrooms
Dehydrated shiitake become chewy when rehydrated then cooked with soy sauce.

CHIL-JEOL-PAN

WHEN CHEFS BRIAN KIM AND TAE KYUNG ("TK") KU decided to open Oiji in New York City, they wanted to pay homage to the food they'd grown up eating in Korea—but with the finesse that they'd learned cooking in kitchens like Bouley and Gramercy Tavern. Their chil-jeol-pan ("seven section plate") is a variation on a classical royal dish rarely served in the US. The recipe on which it is based is said to have been invented during the Joseon dynasty, in the 1400s, as a tribute to the monarch Taejong. According to its creation myth, the crêpes wrap the vegetables in the same way the emperor enveloped his people in love and wisdom. *119 First Ave.; oijinyc.com.*

Egg yolks
The kitchen staff separates yolks and whites from six dozen eggs each night.

Cucumbers
Cucumber ribbons soften as they're cooked over low heat.

Crêpes
Spinach juice colors rice flour crêpes.

Carrots
Julienned pieces are lightly seasoned with salt and cooked on the stovetop.

FILIP WOLAK

BY **CHELSEA MORSE**





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HAWAII'S CULINARY RENAISSANCE





Sure, Hawaii conjures images of pristine beaches and endless sunsets. But if it doesn't also bring to mind star chefs, craft cocktails and innovative island cuisine with global touches, you haven't discovered Starwood Hotels and Resorts Hawaii.

O'AHU

The Moana Surfrider, A Westin Resort & Spa, is uncorking a fresh dining concept designed to complement the hotel's elegant Veranda and its spectacular ambience. Vintage 1901 is a new lounge offering tropical libations, a variety of artisan beers, a stellar collection of wine and wine flights, along with a menu of savory bites from Chef David Lukela. **MOANA-SURFRIDER.COM**

KAUA'I

Sheraton Kauai's RumFire Poipu Beach is the south shore's hotspot for oceanfront dining, artfully blending Hawaiian-rooted cuisine with a global influences. Unwind in the evenings with the uniquely crafted RumFire dinner menu highlighting local products from land and sea, ranging from tapas and small plates to wok-seared creations. Guests enjoy 180-degree oceanfront views and Kaua'i's signature fiery sunsets from every seat. **SHERATON-KAUAI.COM**

MAUI

Shake, stir, sear and drizzle are just a few of the things happening at **Sheraton Maui Resort & Spa's** new Black Rock Lounge. Specializing in craft cocktails, small production beers and wines, along with island-inspired creative cuisines, Black Rock Lounge invites spirit and brew enthusiasts, foodies and friends to discover a new twist on an old favorite. **SHERATON-MAUI.COM**

HAWAI'I ISLAND

The **Sheraton Kona Resort & Spa at Keauhou Bay** recently launched a wine collection featuring offerings from volcanic soil-infused regions around the world. Inspired from the lava rock surrounding Rays on the Bay and the Kona coast, the selection includes regions such as Volcano, Hawaii; Napa, California; Dundee Hills, Oregon; Soave, Campania; and Sicily, Italy and Greece. **SHERATONKONA.COM**

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LEFT TO RIGHT: THE ST. REGIS PRINCEVILLE RESORT; MOANA SURFRIDER, A WESTIN RESORT & SPA; THE WESTIN MAUI RESORT & SPA; SHERATON KONA RESORT & SPA AT KEAUHOU BAY

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COCKTAIL ROAD TRIP

This fall, New York City cocktail haven Pouring Ribbons debuted its travel-themed Route 66 menu, the first in a series of seasonally changing drink lists. The Fork in the Road (right) is served for four or eight in a vintage thermos. Mixologist Joaquín Simó says he created the cider-inflected punch so that customers could choose the spirit (bourbon, rum, whiskey, tequila or brandy) "for the same reason Mom packed bologna sandwiches as well as PB&J for family road trips: You can choose based on what mood you're in." *225 Avenue B; pouringribbons.com.*



TURMERIC TONIC

Juice bars have long touted turmeric's alleged health benefits; cafés may be next. Jane in San Francisco uses the electric-orange root in a new warm drink, alongside Stumptown coffee. *925 Larkin St.; itsjane.com.*



Turmeric Elixir

In a blender, combine 1 cup **unsweetened coconut milk** with 2 Tbsp. chopped **fresh turmeric** and 1 tsp. each of chopped **fresh ginger**, **coconut oil** and **ground turmeric.** Blend at medium speed for 2 minutes. Pour into a saucepan and add 1½ cups each of **coconut water** and **almond milk**, 8 **green cardamom pods** and a pinch of **salt** and **pepper.** Bring to a simmer over moderate heat, then let steep off the heat for 10 minutes. Strain and reheat. Serve with raw honey if you like. Makes 4 cups.

—AMANDA MICHAEL

FAST TRACK

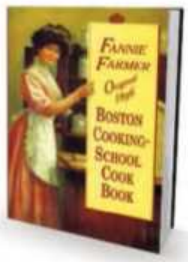
MARC SHEEHAN, LOYAL NINE, CAMBRIDGE, MA



Like many young chefs, Marc Sheehan wanted to go to Italy. When he turned 18, he planned to "disappear to Alto Adige" as soon as he could, learn to make amazing pasta, and return home to New England to open a restaurant. "But as an Irish kid from the South Shore of Massachusetts, I realized that there was so much for me to study right here at home," he says. At Loyal Nine in East Cambridge, he explores the colonial history of New England through native seafood that sustained early settlers, like bluefish and periwinkles. "You can get cod or haddock anywhere," he says, "but at my restaurant you can try fish that was popular 200 years ago that people don't eat anymore." *660 Cambridge St.; loyalninecambridge.com.*

5 Best Cookbooks for New England History Geeks

1. *The Boston Cooking-School Cook Book*
2. *Mrs. Lincoln's Boston Cook Book*
3. *The New England Yankee Cookbook*
4. *America's Founding Food*
5. *Saltwater Foodways*



CLOCKWISE FROM TOP: ERIC MEDSKER; AUBRIE PICK; WINONA BARTON-BALLENTINE; NORA BELAL


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NEW PARTY ESSENTIALS

1 CITRUS CRACKERS
Jan's Farmhouse's thin, citrusy crackers are packed with sesame seeds. *From $5; jansfarm housecrisps.com.*



2 REAL CHAI
Loose-leaf chai tea from Bollywood Theater is studded with aromatic green cardamom and ginger. *$10 for 3 oz.; reluctanttrading.com.*



3 ROCK & RYE
Allen Katz's rock-candy-infused rye is superb served neat. *$32 for 750 ml; mouth.com.*

4 WINTER SAUSAGE
New Day South Cider flavors cured goose and pork salami. *$15 for 8 oz.; smokinggoose.com.*

5 CORN NUTS
Dark-chocolate-coated corn nuts are a sweet and savory cocktail snack. *$12 for 4 oz.; taste fruition.com.*



6 INFUSED JAM
Blake Hill's jams are made to pair with cheese: The port-infused plum confit is terrific with a nutty blue. *$8 for 10 oz.; blakehillpreserves.com.*

[DESIGN]

High-Fired Style

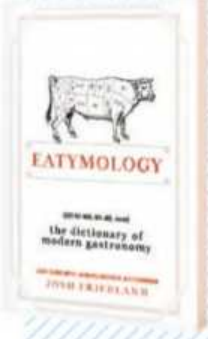
Ceramist Len Carella accents some of his decorative pieces with leather (right), a nod to his 20 years as a footwear and accessories designer. Now he's working on a line of casserole dishes and pots that can be heated in the oven and brought warm to the table, inspired by a recent commission for a soup tureen. "I hate the idea of having cheap, junky stuff around the house," he says. *From $180; lencarella.com.*





FOODIE LEXICON

Josh Friedland's *Eatymology* is required reading for anyone who fears being a foodiot. He tackles the political (honey laundering) and the bizarre (nut rage), as well as the downright silly (snackwave fashion, as seen on the dog above). Consider these real, parody-worthy terms:



SOURDOUGH HOTEL
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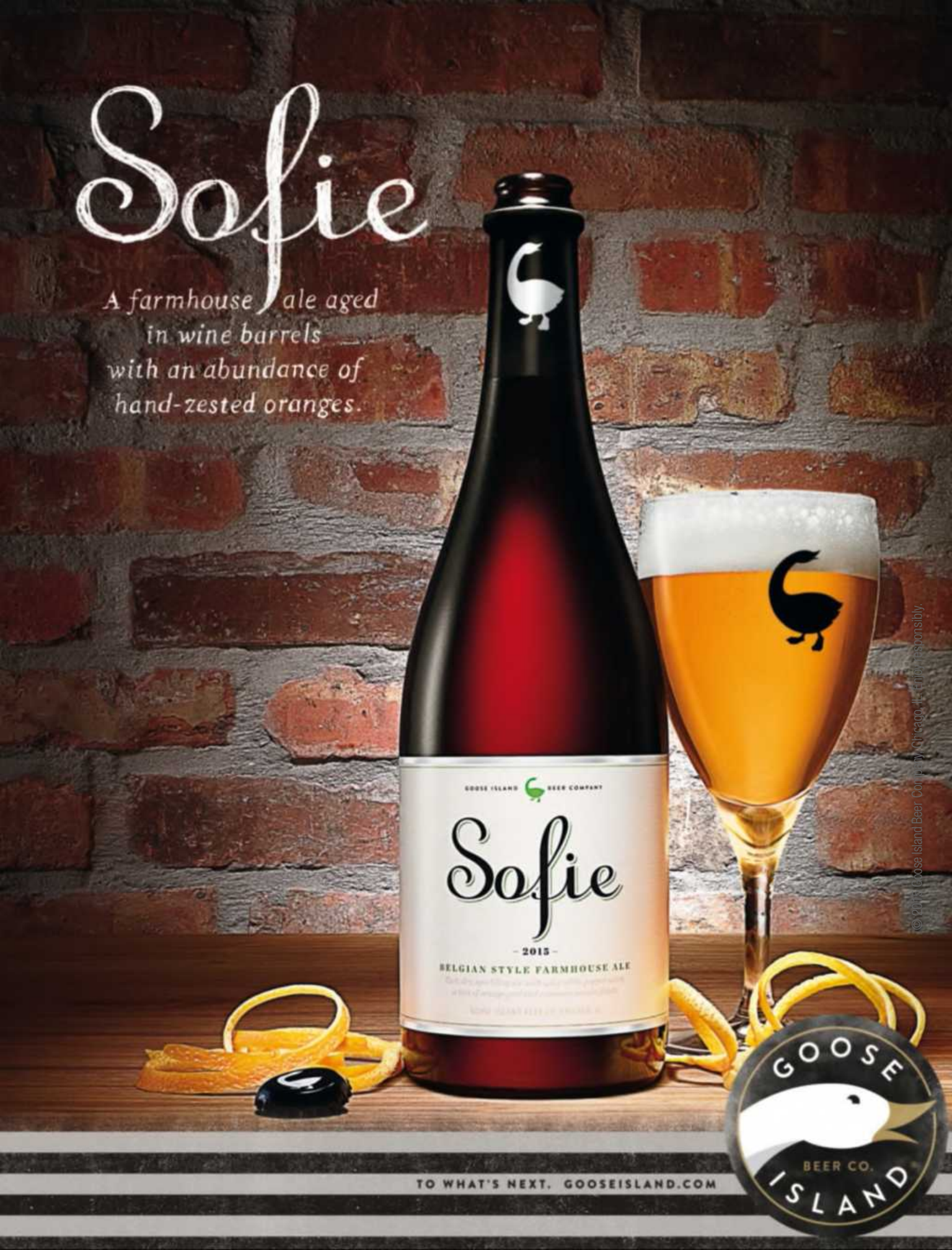
ICE CHEF
A bartender whose responsibility is to oversee the freezing and cutting of numerous types and shapes of ice tailored for use in cocktails.

RAOTA
A Japanese term for people obsessed with ramen noodle soup.

SELMELIER
A culinary professional who specializes in salt's uses in cooking and pairing with food and wine.

GROWLETTE
A 32-ounce beer container that is half the size of a traditional growler.

CLOCKWISE FROM TOP LEFT: MICHAEL TUREK; PROVIDED BY SOURCEBOOKS (2); SPARTAN SHOP. NEW PARTY ESSENTIALS: 2: SCOTT EIRINBERG, COURTESY OF THE RELUCTANT TRADING EXPERIMENT; 3: AYLA CHRISTMAN; 5: GABE ZIMMER



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Chef David Hawksworth

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Costa Rica's Lush Life

THE FAMOUSLY ECO-FRIENDLY DESTINATION HAS A SPATE OF LUXURIOUS NEW HOTELS. WRITER **GINA HAMADEY** GAZES AT THE ARENAL VOLCANO FROM HER PRIVATE VILLA AT NAYARA SPRINGS.

"Tropical greenery framed our astonishing views and gave us complete privacy."

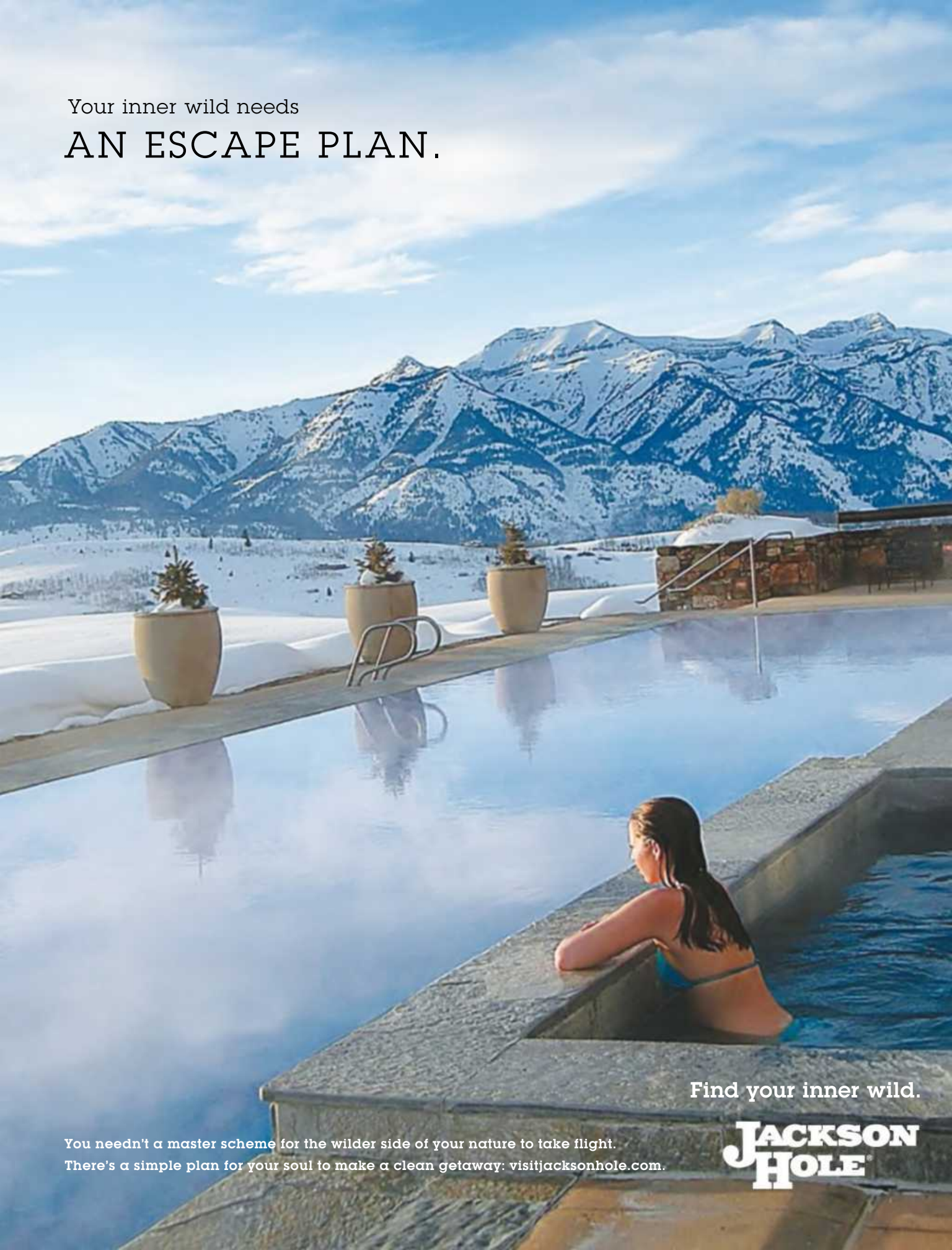


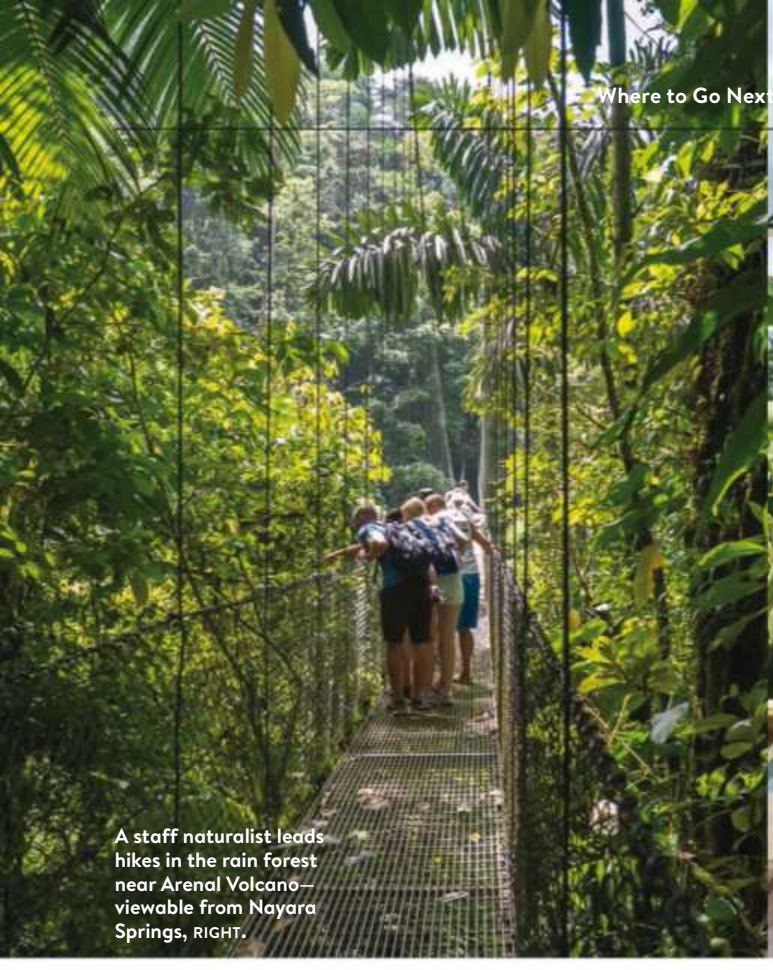
At Nayara Springs, local feta appears in a salad; red snapper, TOP RIGHT, is from a nearby fishing village. ABOVE: The yoga pavilion.

FROM THE WAY my dad tells it, Costa Rica in 1995 was pure backwoods. "Roads were horrible, just dirt and potholes," he says. At the time, my father was divorcing my mother, and he'd come to Costa Rica looking for a beautiful place where he could sort through his thoughts alone. Maybe the bumpy roads became a symbol of his emotional journey. Or maybe they really were just unforgettably awful. Either way, 20 years later, they are what stand out most clearly in his mind.

Costa Rica has changed a lot since the '90s, when a tourist boom turned farmers into hoteliers seemingly overnight. The infrastructure took a while to catch up. Today Costa Rica has a small number of new high-end hotels offering both luxury and authenticity, including Hacienda AltaGracia, in the mountains, and the Andaz Peninsula Papagayo, on the coast. My mission was to check out a property called Nayara Springs.

CLOCKWISE FROM TOP RIGHT: BRIGITTE HAMADEY (2); BLASIUS ERLINGER


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A staff naturalist leads hikes in the rain forest near Arenal Volcano—viewable from Nayara Springs, RIGHT.

THE HOTEL SENT a driver to the airport in San José, Costa Rica's capital, to pick up my sister Brigitte and me. He chatted amiably with us as we traveled on a road as smoothly paved as any Los Angeles freeway. Three hours later we were at Nayara Springs, just outside Arenal Volcano National Park. Ten minutes after that, Brigitte and I were in our villa's private plunge pool, drinking just-squeezed watermelon juice. The pool was filled with mineral water, piped from hot springs near the volcano via gravity. It was body temperature—that is to say, perfect. Tropical greenery framed our astonishing view of the volcano and gave us complete privacy.

Nayara Springs is the luxurious offshoot of Nayara Hotel, Spa & Gardens, to which it is connected by a small bridge. Each of its 16 villas (19 more are due to launch in January) is assigned a Costa Rican host. That night we sat down with ours, Maricela Durán, a former teacher with a huge smile. She went over the list of organized activities, like yoga, zip-lining and bird-watching, then offered her assistance to us for any unexpected need. That, she explained, is what the hosts are for. For example, a colleague of hers once helped a couple adopt a stray dog they'd fallen in love with—taking the animal in, dealing with the considerable red tape. (Brigitte and I never called on Durán's help for anything as life-changing, but she did book our spa appointments and arrange for a surprise delivery of chocolate-covered strawberries afterward.)

On Durán's suggestion, we started the next day with an early-morning bird-watching excursion led by staff naturalist Julio Mendez. He'd gone to college to become a licensed tour guide (a common Costa Rican career path). On a hike over 16 bridges in a gorgeous Arenal rain forest park, he displayed almost supernatural powers of observation. Scanning the rain forest teeming with animals, he set up his telescope and homed in on a tiny, colorful dot. "People think the guides have an eagle eye, but that's not true," Mendez said. "We just know how to look for things. You start to see different colors on the branches, on the leaves. You see humps that don't belong." I felt like there was a larger lesson here, something about paying attention to the world around you. Before any of these thoughts could crystallize, however, Mendez pointed out a red frog roughly the size of a penny—the blue jeans poison dart frog—40 yards away.

"Three hours after landing at the airport, we were in our private plunge pool. Its water had been piped from hot springs near the volcano via gravity."

Farther down the path, he plucked a rod-like plant out of the ground, pulled it apart to reveal a white center and quizzed us on what it might be. My overachieving sister, who at this point had proven herself a far superior bird-watcher, shouted out, "Hearts of palm!" Right: The previous night we'd shared a salad of these supercrunchy hearts. We tried them again at Altamira, one of the three main restaurants at Nayara Springs and the first project of

BRIGITTE HAMADEY (2)


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"The road to the farm is so bumpy that the car couldn't go faster than five miles an hour. I was bouncing up and down like a jackhammer."





Nayara Springs chef Jaak Toomsalu gets a hero's reception at a local dairy farm. He cuts herbs from the resort's own greenhouse, ABOVE.

its new chef, Jaak Toomsalu. These hearts of palm were tender, blanched in butter, flamed with Cognac, topped with Parmigiano-Reggiano and black volcanic salt, and dotted with a red pepper–Peruvian ají sauce and a green sauce made with herbs from the hotel's new greenhouse.

TOOMSALU HAS big ambitions: He wants to win a Michelin star within four years. Born in Estonia, he spent the past five years cooking in Norway, including a stint at the Radisson Blu Royal Hotel in Bergen (where Bocuse d'Or winner Ørjan Johannessen was the resident chef). He's obsessed with the quality of Costa Rica's seafood and produce, and in the short time he's been in the country, he has worked to source the best ingredients he can. For his Tuesday-night seafood grills, for instance, he makes trips to Puntarenas, a fishing village about two hours away, and invites San José's best chefs to join him. This is so unusual that the local paper published an article about it. He has also started buying from local organic vegetable and dairy farms.

Brigitte and I and a crew from Nayara Springs visited one of those farms. A woman nicknamed Macha pointed out the Jersey cows, prized for their creamy milk, and explained that it takes two hours to turn raw milk into the queso fresco that chef Jaak is using in his salads and vegetable terrine. ("Queso fresco makes this funny squeaky noise," says Toomsalu. "It's beautiful.")

Outside Macha's turquoise farmhouse was a spread of sliced queso fresco–indeed squeaky–plus warm corn tortillas, and a giant pork-and-chicken tamale rolled and sliced like a pinwheel. The people gathered around the food included Freddy Obando, the only co-owner of Nayara who is from Costa Rica.

Obando grew up poor but recognized the potential of tourism in this town. He built Nayara, his brainchild, along with a partner, Angelo Zaragovia, who designed the space. Eventually Leo and Ruthy Ghitis came in and dialed up the luxury. But Obando is crucial to the whole operation. He's on-property every day, fostering a positive environment for the staff, encouraging them to share their ideas. He's unassuming. At one point he told us about his college experience: "Once I went to college... It was raining and I needed shelter." This charming self-deprecation masks his ambition. He owns the farm we just visited; Macha is his sister-in-law.

Driving back to Nayara Springs, I looked out the window at the bright blue and green houses in the tiny farming town of Puerto Seco. Two old men on a porch waved hello. In the foreground were "living fences." Instead of using plywood, farmers simply plant tree branches in the ground and tie them together. They're beautiful. When Julio Mendez, the naturalist, had pointed them out, I remarked at their eco-friendliness. Mendez corrected me, explaining that these farmers don't care whether something is eco-friendly. It's just cheaper.

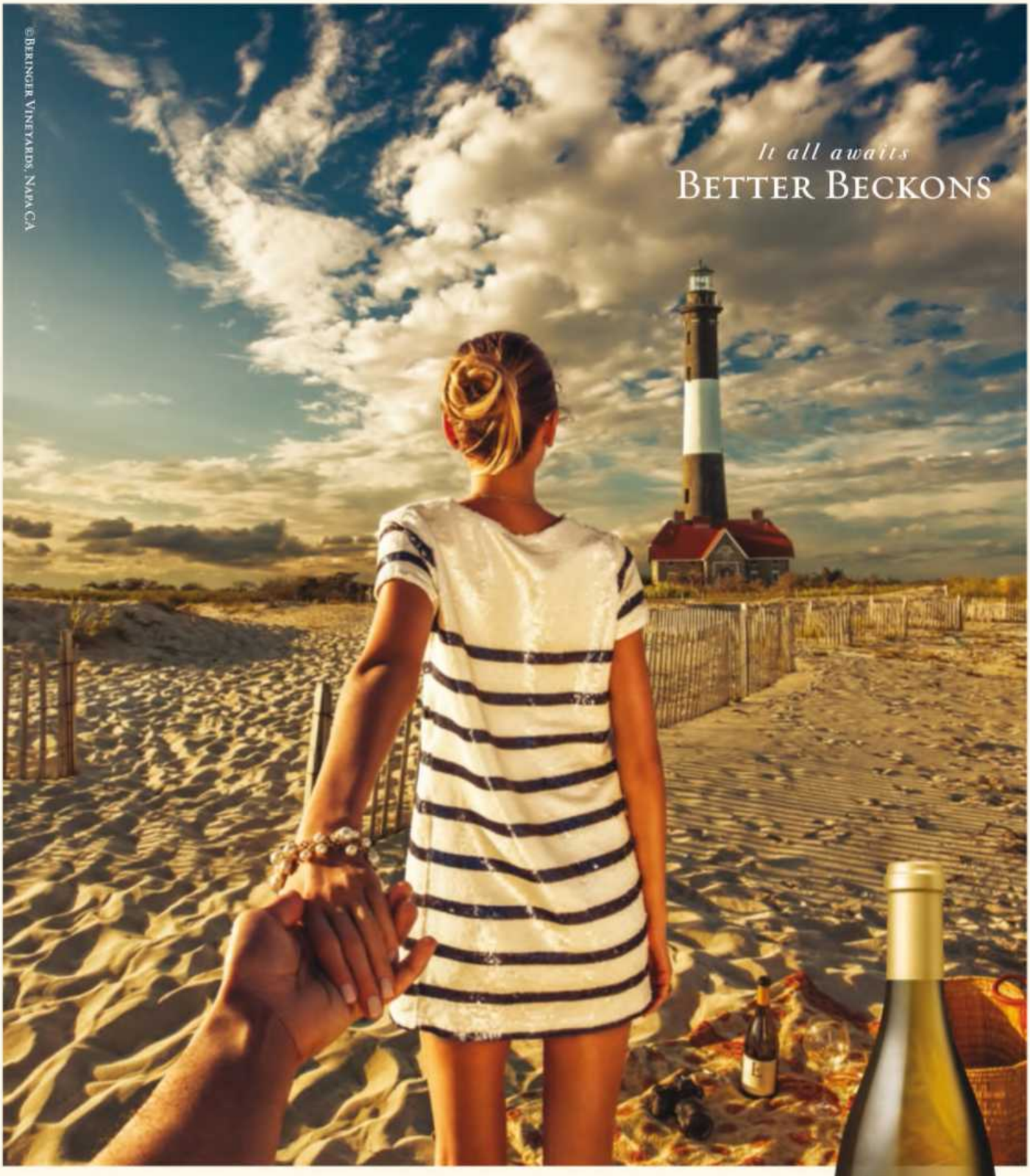
Costa Rica's eco slant has long been a lure for travelers. Nayara is planning to start a green tour that even includes–some might say questionably–a walk-through of the laundry room. Originally, though, much of the country's eco-friendliness was simply the best way to do things on the cheap in a place blessed with so many natural assets–like the blackwood and poro branches that quickly send out new shoots when planted to make a fence.

I was thinking about all of this while bouncing up and down in my seat like a jackhammer: Puerto Seco's roads are so bumpy that the car couldn't go faster than maybe five miles an hour. "Think of it as a free massage!" said Jairo Quesada, Nayara's general manager.

It felt like an echo of my dad's trip, all those years ago. Modern Costa Rican luxury includes authentic experiences, and that means venturing beyond the newly paved roads into the beautifully bumpy parts. The jolts are worth it. *Nayara Springs, private villas from $650 per night; nayarasprings.com.*

Gina Hamadey, the former travel editor at Food & Wine, *is the founding editor of* Beekman 1802 Almanac.

BRIGITTE HAMADEY (2)



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London's Cult Bakery

RECIPES LIKE GINGERBREAD SCONES AND CHEESE-AND-ALE PIE EXPLAIN WHY LONDON'S VIOLET BAKERY HAS SUCH A FANATICAL FOLLOWING.

BY **GISELA WILLIAMS**
PHOTOGRAPHS BY **KRISTIN PERERS**



Claire Ptak, a former Chez Panisse pastry chef, brings her California sensibility to Violet Bakery.

WHEN CLAIRE PTAK moved to England from California a decade ago to join her boyfriend, she was unprepared for the wet and the cold. That didn't stop the former Chez Panisse pastry chef from opening a stall at the outdoor Broadway Market in East London. Locals were happy to wait in the rain and hail for her American-style coconut cupcakes and the ginger-molasses cake she makes, inspired by one at Chez Panisse. "I had a lot of loyal customers: fashion designers, artists and journalists who got what I was doing," says Ptak, who also counts Nigella Lawson and David and Victoria Beckham among her fans.

Although California-born Ptak still hasn't adjusted to the raw London winters, she has embraced teatime and the British love of Christmas. "In California, I'd take a day off for Christmas," she says. "Here in England, they celebrate for weeks." This holiday season, she's also celebrating the release of the American edition of *The Violet Bakery Cookbook* with a lunch inside the cozy brick-and-mortar spot she opened five years ago, Violet Bakery. The business is located in a cottage-like white building on a residential street in Hackney. It has a little open kitchen where young women with colorful head scarves cook: cutting golden dough studded with candied ginger into giant triangles for scones (p. 48); assembling savory pies of crushed potatoes in a rich, ale-spiked cheese sauce (p. 44); topping fudgy brownies with colorful bits of candy cane (p. 44).

For her cookbook lunch, Ptak invited friends like Fiona Burgess, the lead singer of one of her favorite bands, Woman's Hour. Also there to show her support was Fanny Singer, an art writer living in Cornwall who is the daughter of Chez Panisse's owner, Alice Waters.

Ptak now oversees the baking and the selection at the Violet Bakery stall at Broadway Market; her staff runs the stall. "I miss the people," Ptak says, "but not the cold."

PROP STYLIST: OLIVIA WARDLE

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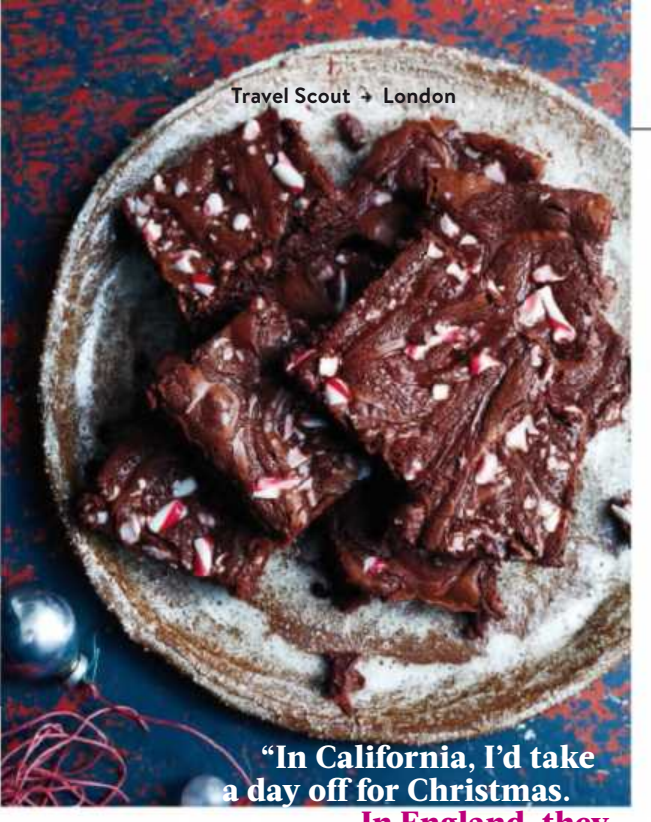


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KOREAN AIR



RIGHT: These brownies have peppermint extract in the batter and crushed candy canes on top.



"In California, I'd take a day off for Christmas. In England, they celebrate for weeks."

—CLAIRE PTAK, VIOLET BAKERY

Chocolate-Peppermint Brownies

Active **15 min;** Total **45 min plus 2 hr cooling;** Makes **24**

Ptak stirs peppermint extract into her rich brownie batter and also tops the brownies with candy cane pieces. If you can't find candy canes, use striped peppermint candies.

- **2 sticks unsalted butter, cut into small pieces, plus more for greasing**
- **1 lb. bittersweet chocolate, chopped**
- **2 tsp. pure peppermint extract**
- **4 large eggs**
- **1¾ cups packed light brown sugar**
- **¾ cup all-purpose flour**
- **1 tsp. fine sea salt**
- **4 candy canes, crushed (⅓ cup)**

1. Preheat the oven to 350°. Butter a 9-by-13-inch baking pan and line with parchment paper; allow 2 inches of overhang on the long sides.

2. In a heatproof bowl, combine two-thirds of the chopped chocolate with the 2 sticks of butter. Set the bowl over a pot of simmering water and stir until melted. Scrape the chocolate into another bowl and let cool slightly. Add the remaining chopped chocolate and the peppermint extract to the heatproof bowl and melt over the simmering water; remove from the heat and let cool slightly.

3. In a medium bowl, whisk the eggs with the brown sugar until combined. Whisk in the chocolate-butter mixture until glossy and thick. Sprinkle the flour and salt into the bowl and stir until just incorporated. Spread the brownie batter in the prepared baking pan. Dollop the peppermint chocolate onto the brownie batter and swirl in with a table knife.

4. Bake the brownies in the center of the oven for 15 minutes. Sprinkle the crushed candy canes on top and bake for 10 to 15 minutes longer, until the edges are set and a toothpick inserted in the center comes out with a few moist crumbs. Let the brownies cool in the pan for at least 2 hours. Cut into squares and serve.

Cheese, Ale and Potato Pie

Active **45 min;** Total **2 hr 30 min** Serves **8 to 10**

To make this incredible savory pie, Ptak mixes potatoes with an ale-spiked cheese sauce. You can use any kind of ale—light or dark.

- **Two 14-oz. packages all-butter puff pastry, chilled**
- **2¼ lbs. medium Yukon Gold potatoes**
- **Kosher salt and pepper**
- **¾ cup ale, such as Bass**
- **1 cup plus 2 Tbsp. heavy cream**
- **15 oz. sharp cheddar cheese, shredded (5 cups)**
- **3 large egg yolks, plus 1 large egg, lightly beaten**
- **1½ Tbsp. Worcestershire sauce**
- **1½ tsp. Dijon mustard**

1. On a lightly floured work surface, roll out each puff pastry sheet to a 10-by-14-inch rectangle. Stack the pastry sheets on a cookie sheet with a piece of parchment paper between them. Refrigerate until chilled.

2. In a large saucepan, cover the potatoes with 1 inch of water. Add salt, bring to a boil and cook over moderately high heat until the potatoes are just tender, about 15 minutes. Drain and cool under running water. Pat the potatoes dry, then peel and quarter. Gently crush with your hand or a wooden spoon.

3. In a medium saucepan, boil the ale over high heat until reduced to ⅓ cup, about 5 minutes. Add the cream and cook, whisking, until reduced to ¾ cup, about 5 minutes. Add the cheese and cook over moderate heat, stirring constantly, until the sauce is smooth, about 3 minutes. Remove from the heat and whisk in the egg yolks, Worcestershire and mustard. Season the sauce with salt and pepper and let cool. Carefully stir in the crushed potatoes and season again with salt and pepper.

4. Arrange 1 chilled puff pastry sheet on a rimmed baking sheet lined with parchment paper and brush with some of the beaten egg. Spread the potato filling on top, leaving a ½-inch border all around. Top with the second sheet of puff pastry and press the edges together to seal; crimp decoratively. Brush the top of the pie with more of the beaten egg and cut a few slits for venting. Refrigerate until firm, at least 30 minutes.

5. Preheat the oven to 400°. Bake the pie for 25 minutes. Reduce the oven temperature to 350°, rotate the baking sheet and bake until the pastry is browned and the filling is bubbling, 25 to 30 minutes longer. Let cool slightly before serving.

MAKE AHEAD The assembled pie can be refrigerated for 4 hours before baking.

BEER Balanced, malty English bitter: Wells Bombardier.



Add Chardonnay to my shopping list.

Set a timer for 8 minutes.

How many fluid ounces are in 3 tablespoons?

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Cranberry-Walnut Tart with Buckwheat Crust

Active **30 min;** Total **2 hr 30 min**
Makes **one 14-inch tart**

DOUGH

- **1 cup buckwheat flour**
- **1 Tbsp. tapioca flour**
- **1 stick plus 2 Tbsp. cold unsalted butter, cubed, plus more for greasing**
- **1 tsp. kosher salt**
- **2 large egg yolks, plus 1 large egg, lightly beaten**

FRANGIPANE

- **½ cup walnut halves**
- **¼ cup sugar**
- **½ stick unsalted butter, softened**
- **1 large egg**
- **1 Tbsp. tapioca flour**
- **1 Tbsp. heavy cream**
- **1 Tbsp. Grand Marnier**
- **Finely grated zest of 1 clementine or small orange**
- **Pinch of kosher salt**

TOPPING

- **2 cups fresh or thawed frozen cranberries**
- **¼ cup sugar**
- **3 Tbsp. fresh clementine or orange juice**

1. Make the dough In a food processor, pulse the two flours with the butter and salt until the mixture is the texture of wet sand. Add the egg yolks and 1 tablespoon of water and pulse until the dough just comes together in a ball. Transfer to a work surface and pat into a 3-by-6-inch rectangle. Wrap in plastic and refrigerate until firm, at least 30 minutes.

2. Butter a 4-by-14-inch fluted rectangular tart pan with a removable bottom. Set the dough between 2 sheets of plastic wrap; roll out to a 6-by-16-inch rectangle. Discard the top sheet of plastic wrap and invert the dough into the prepared pan. Gently press into the corners and up the sides of the pan. Discard the plastic wrap and trim the overhanging dough flush with the rim. Refrigerate until firm, at least 15 minutes.

3. Preheat the oven to 375°. Line the tart shell with parchment paper and fill with pie weights or dried beans. Bake for 15 minutes. Remove the parchment and pie weights and brush the tart shell with the beaten egg. Bake for about 5 more minutes, until set. Let cool slightly. Reduce the oven temperature to 350°.

4. Meanwhile, make the frangipane In a food processor, combine the walnuts and sugar; process until finely chopped. Add the butter, egg, tapioca flour, cream, Grand Marnier, clementine zest and salt and pulse until smooth. Scrape the frangipane into a bowl; chill until firm, 30 minutes.

5. Make the topping In a food processor, combine the cranberries, sugar and clementine juice and pulse just until the cranberries begin to break up.

6. Spread the frangipane in the tart shell and top with the cranberries. Set the tart on a rimmed baking sheet and bake, rotating once, until the frangipane is puffed and lightly browned at the edges, 30 to 35 minutes. Transfer to a rack and let cool. Unmold and serve.

SERVE WITH Greek yogurt.



To make her brilliant tart, Ptak uses a cranberry relish to top nutty frangipane filling.

Sticky Drunken Pears

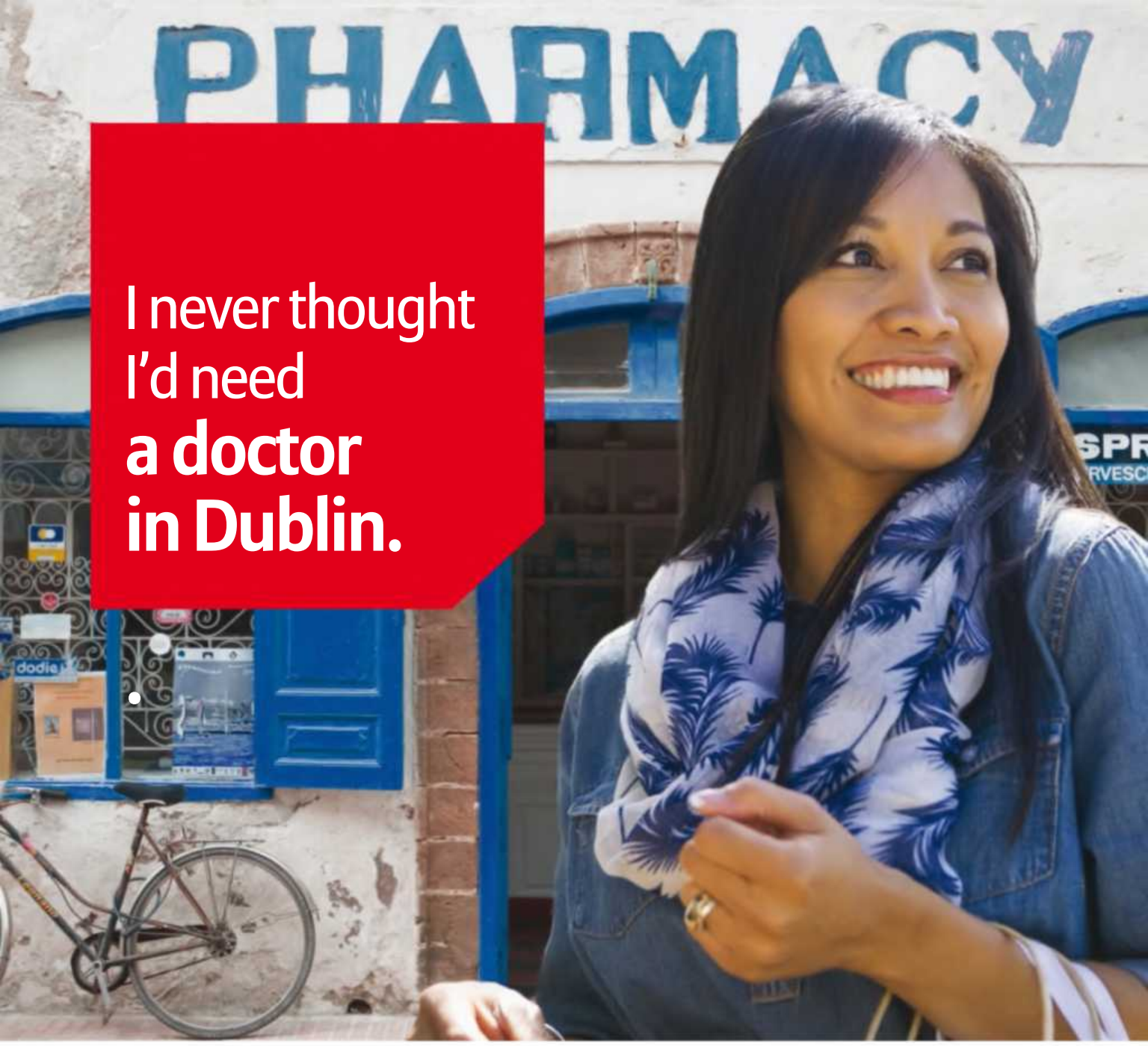
Active **10 min;** Total **1 hr 20 min**
Serves **8**

- **8 firm Bosc pears, stems attached**
- **2 Tbsp. fresh lemon juice**
- **3 cups sweet wine, such as Muscat de Beaumes-de-Venise**
- **Strips of zest from 1 lemon**
- **1 vanilla bean, split and seeds scraped**
- **1 medium cinnamon stick**
- **1 cup turbinado sugar**
- **Whipped crème fraîche, for serving**

1. Preheat the oven to 400°. In a 9-inch-square baking dish, arrange the pears stem end up, leaving space between them. Mix the lemon juice with the sweet wine and pour over the pears. Add the lemon zest, vanilla bean and seeds and cinnamon stick to the baking dish and sprinkle the sugar over the pears. Bake, basting every 15 minutes, until the pears are softened and starting to burst slightly, about 45 minutes. Let cool for 10 minutes.

2. Using a slotted spoon, transfer the pears to a serving dish. Pour the syrup into a small saucepan. Cook over moderately high heat until reduced by one-third, 12 to 15 minutes. Pour the syrup over the pears; serve with whipped crème fraîche.





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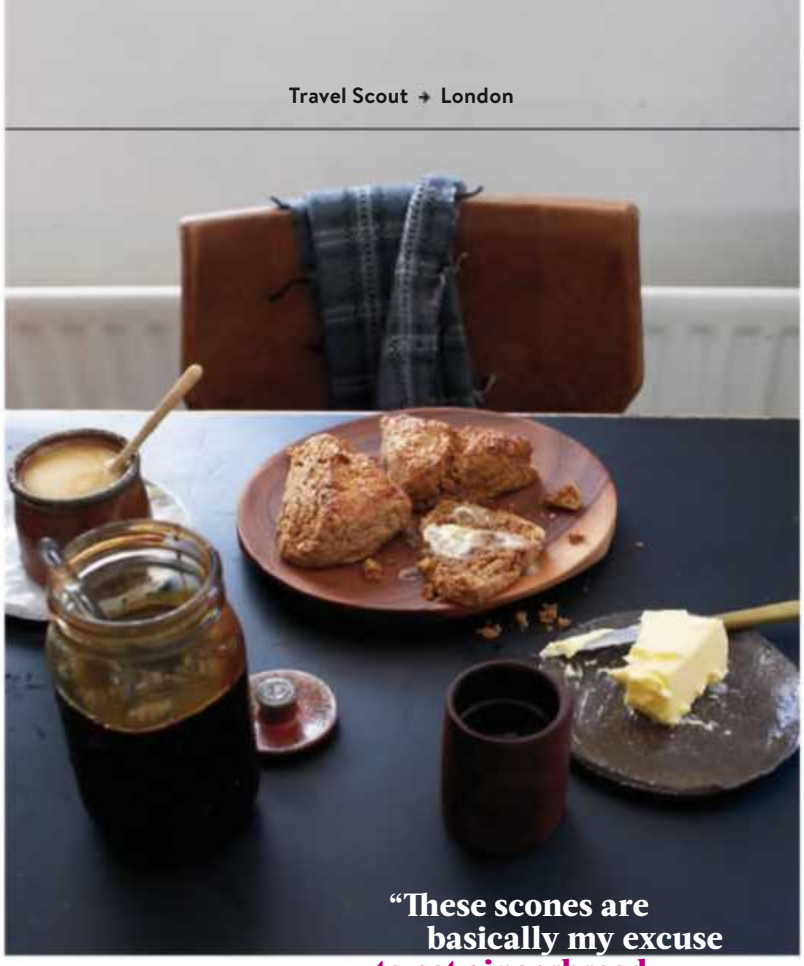
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"These scones are basically my excuse to eat gingerbread for breakfast."
—CLAIRE PTAK

Ginger-Molasses Scones

Active **20 min;** Total **45 min**
Makes **8**

Ptak adds whole-wheat flour and molasses to these scones to give them a rich and hearty flavor.

- **2 cups all-purpose flour**
- **1½ cups whole-wheat flour**
- **1 Tbsp. baking powder**
- **1 tsp. ground ginger**
- **½ tsp. ground cinnamon**
- **¼ tsp. ground cloves**
- **¼ tsp. kosher salt**
- **1 stick plus 6 Tbsp. cold unsalted butter, cut into small cubes**
- **¾ cup crème fraîche**
- **5 Tbsp. unsulfured molasses**
- **1 Tbsp. honey, plus more for serving**
- **1 tsp. finely grated orange zest**
- **¼ cup turbinado sugar, plus more for sprinkling**
- **1 cup candied ginger (4 oz.), finely chopped**
- **1 large egg, lightly beaten**
- **Softened unsalted butter, for serving**

1. Preheat the oven to 400°. In a food processor, combine the flours, baking powder, ground ginger, cinnamon, cloves and salt; pulse to combine. Add the butter and pulse until pea-size crumbs form.

2. In a bowl, whisk the crème fraîche with the molasses, the 1 tablespoon of honey, the grated orange zest and the ¼ cup of sugar. Add the molasses mixture to the food processor along with the candied ginger. Pulse until the dough just comes together, about 30 seconds. Transfer to a lightly floured work surface and pat into a 12-by-4-inch rectangle, about 1 inch thick. Divide the scone dough into 4 equal rectangles, then cut each rectangle into 2 triangles.

3. Arrange the scones on a parchment paper–lined baking sheet and brush generously with the beaten egg. Sprinkle with sugar. Bake the scones until golden brown and slightly firm, 20 to 25 minutes. Serve warm with butter and honey.

MAKE AHEAD The unbaked scones can be wrapped in plastic and frozen for up to 1 month. Bake from frozen, allowing a little extra baking time.

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PRESENT

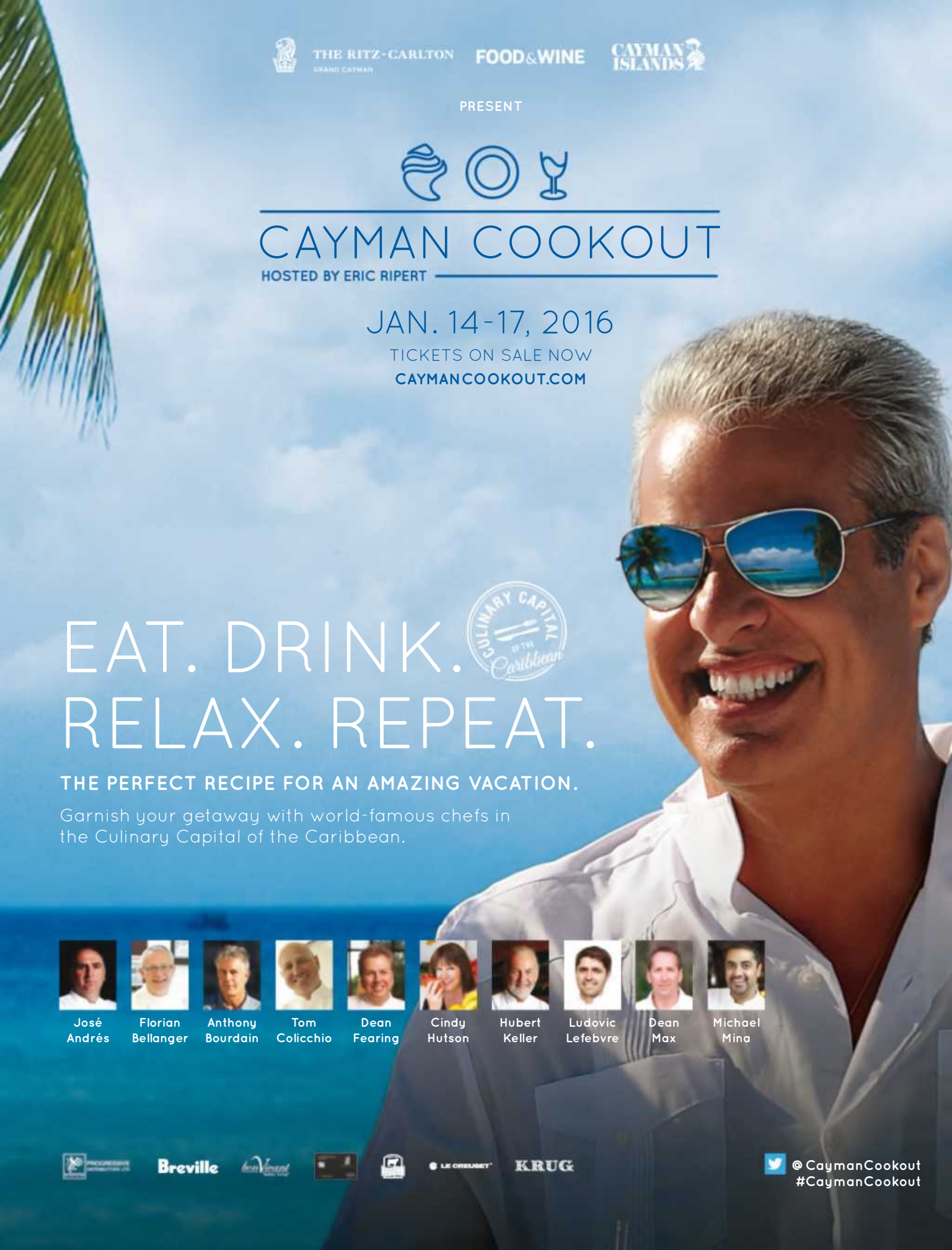
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25 Gifts for the Food Obsessed

F&W EDITORS REVEAL WHAT'S ON THEIR WISH LISTS—A HANDMADE KNIFE, A SALMON CSA SHARE, EVEN AN OUTDOOR OVEN. THEN OUR IN-HOUSE SANTAS HELP FULFILL EACH OF THESE DESIRES WITH THE IDEAL PRESENT.

PRODUCED BY **CHRISTINE QUINLAN**



STYLE & DESIGN

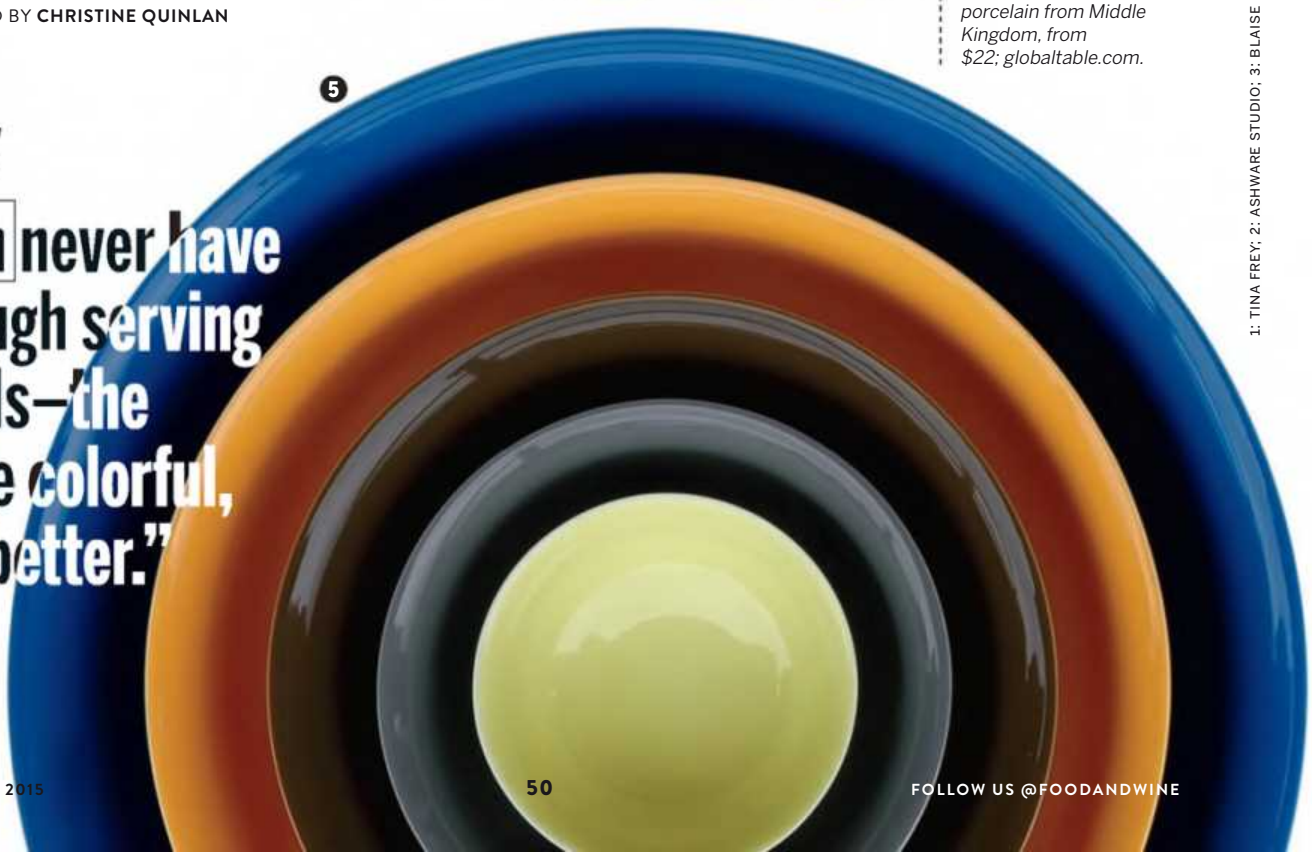
1. I need a **carafe** for serving my infamous holiday milk punch. –Suzie Myers
F&W PICK: *Metallic pitcher by Tina Frey, $195; barneys.com.*

2. Please find me **countertop-worthy containers** for my go-to ingredients! –Amanda Woytus
F&W PICK: *Made-to-order ceramic canisters, from $32; ash-ware.net.*

3. I'd love a beautiful **roasting pan** with the handcrafted style I'm obsessed with. –SM
F&W PICK: *Hand-hammered copper pan, $630; mjolk.ca.*

4. I want **cups** that can take me from morning (coffee) to evening (hot toddies). –Mark Romero
F&W PICK: *Slipcast ceramic tumblers, $40 each; helenlevi.com.*

5. I need **large bowls** for my soup-and-salad parties. –Julia Heffelfinger
F&W PICK: *Two-tone porcelain from Middle Kingdom, from $22; globaltable.com.*



"I can never have enough serving bowls—the more colorful, the better."

1: TINA FREY; 2: ASHWARE STUDIO; 3: BLAISE MISEIK; 4: HELEN LEVI; 5: BO JIA FOR MIDDLE KINGDOM

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6. LOOSE-LEAF TEAS

I need an out-of-the-ordinary hostess gift that's also so pretty, I don't even have to wrap it. –Christine Quinlan

F&W PICK: *Paper & Tea loose teas and blends, from $12; abchome.com.*



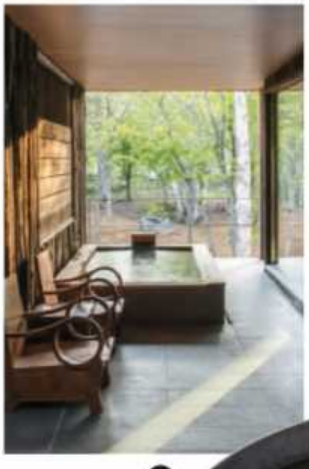


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6: COURTESY OF ABC CARPET & HOME (TEA PACKETS), PAPER AND TEA (CANISTER); 7: VIRGINIA COCKTAIL PEANUTS; 8: ANDY KRAVOVSKI/ISTOCK/GETTY IMAGES; 9: KAREN MORDECHAI; 10: SHOUYA GRIGG

FOOD & TRAVEL

7. I'm hoping for a new way to satisfy my **crunchy-snack** cravings. –Pamela Kaufman
F&W PICK: *Spicy jalapeño or sweet-and-salty toffee nuts, $8 for 5 oz.; virginiacocktail peanuts.com.*

8. I'd love to support fishermen and have **salmon** all year long. –Dana Cowin
F&W PICK: *Wild Alaskan salmon CSA share, from $208 for 12 lbs.; redsalmon.com. Available in AK, OR and NY.*

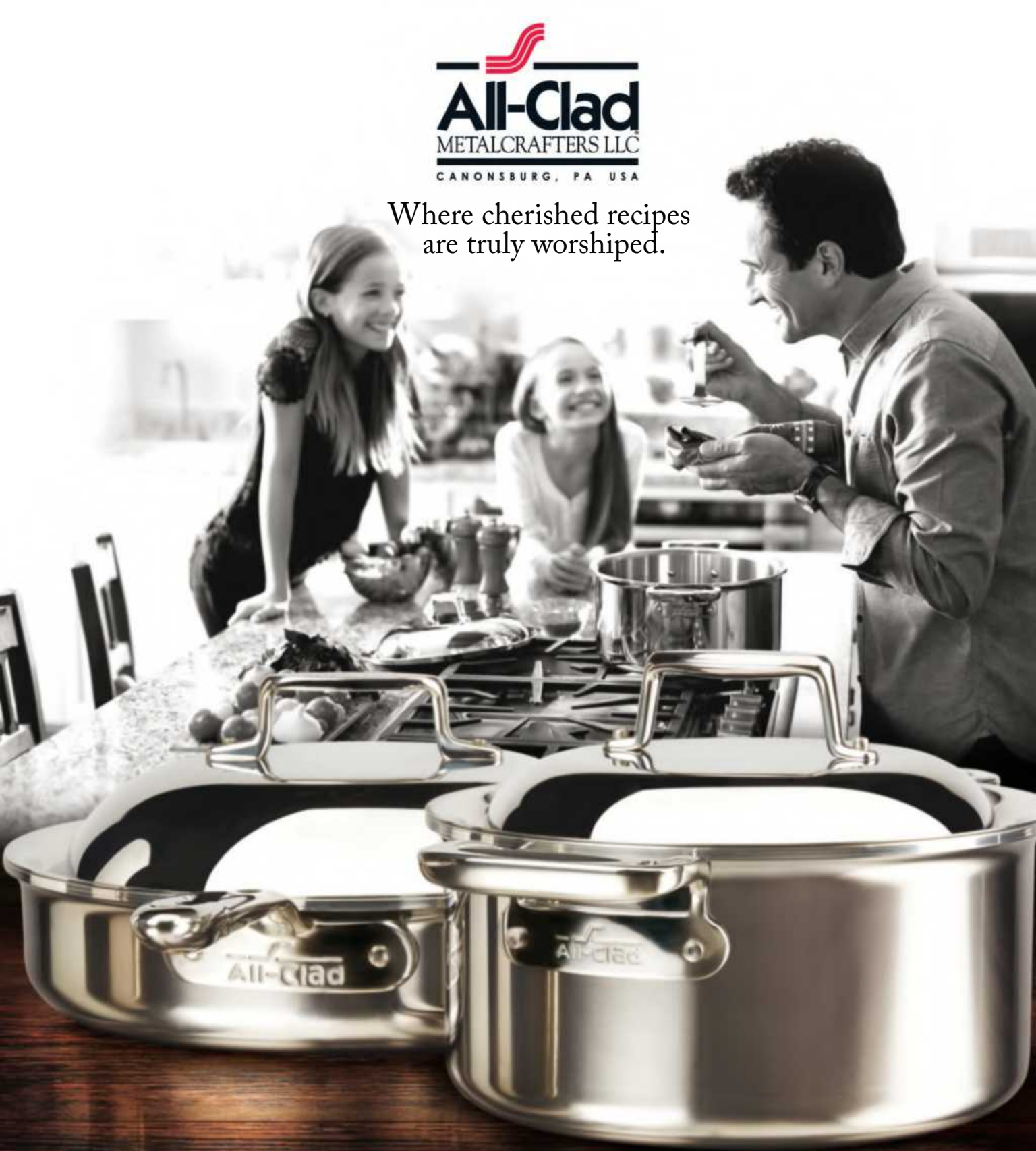
9. For Sunday brunch, and sometimes Saturday cocktails, I'd like a rich, high-quality **maple syrup.** –Justin Chapple
F&W PICK: *Natural Vermont syrup, $28 for 9.5 oz.; ila-shop.co.*

10. I dream about a trip to Japan to stay at a **ryokan** (spa hotel) serving exquisite kaiseki meals. –Susan Choung
F&W PICK: *Zaborin in Hokkaido, from $500 per night; zaborin.com.*

11. I'm a **cheese and charcuterie** fanatic–it goes so well with wine–so I'd love a well-curated box. –Ray Isle
F&W PICK: *Artisan snack box, from $55; curedboulder.com.*

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18. I like to be prepared, and I'm all about options, so I would love **bottles** for tailgating that are as good for hot chocolate as they are for a batch of icy Boulevardiers. –CQ
F&W PICK: *Insulated metal canteens, $33 each; corkcicle.com.*



GADGETS & GEAR

12. I need **kitchen shears** that can do everything from snip chives to trim meat and cut pizza. –JH
F&W PICK: *Scissors with built-in jar opener, $19; messermeister.com.*

13. I want a stylish **spice mill**—durable ceramic grinders would be a bonus. –Fredrika Stjärne
F&W PICK: *Walnut-and-porcelain mill, $100; bespokepost.com.*

14. I need a **biscuit cutter** that feels extra comfortable in my hand since I do so much baking. –JC
F&W PICK: *Ash wood cutter with handle, from $25; food52.com.*

15. I'd like a supersharp **knife** that doesn't get dull quickly, so I can spend some serious time on my knife skills. –Lucy Madison
F&W PICK: *Handmade carbon steel knife, from $350; cutbrooklyn.com.*

16. I want an **outdoor oven** to make pizza and justify all those dough starters I've been feeding. –Kay Chun
F&W PICK: *Easy-to-install Americano, $2,000; chicagobrickoven.com.*

17. I'd like to **grind** my own coffee beans without the harsh sounds of an electric grinder. –Kelly McGuire
F&W PICK: *Hario manual grinder, $65; momastore.org.*

12: MESSERMEISTER; 13: BESPOKEPOST.COM; 14: JAMES RANSOM; 15: JOEL BUKIEWICZ; 16: CHICAGO BRICK OVEN; 17: MOMA DESIGN STORE; 18: CORKCICLE

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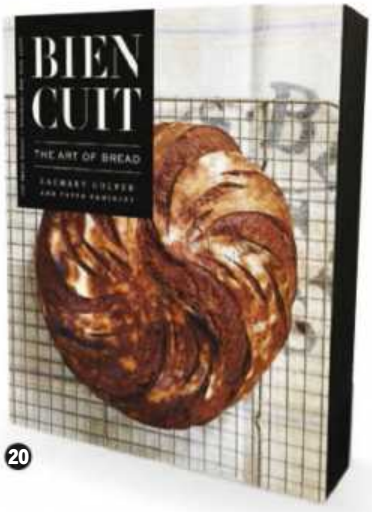
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21

COOKBOOKS

19. NOPI
This book is full of the bold flavors that made Yotam Ottolenghi famous. *$40.*
–Anna Painter

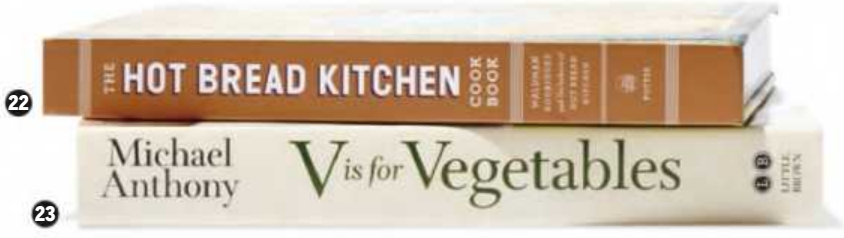
20. BIEN CUIT
A guide to perfecting bread at home from one of my favorite NYC bakeries. *$50.*
–CQ

21. TACOS
A fantastic resource for chef Alex Stupak's killer salsas and (for the motivated) tortillas. *$32.*
–Kate Krader

22. HOT BREAD KITCHEN
An intimate look at breads from around the world and those who make them. *$35.*
–DBC

23. V IS FOR VEGETABLES
Chef Michael Anthony's artichoke-to-zucchini guide. *$40.*
–Kate Heddings

24. GJELINA
Wonderful grain and vegetable dishes from the cult-favorite L.A. restaurant. *$35.*
–KH



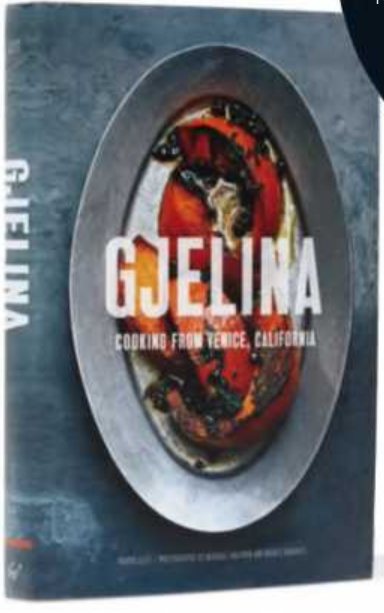
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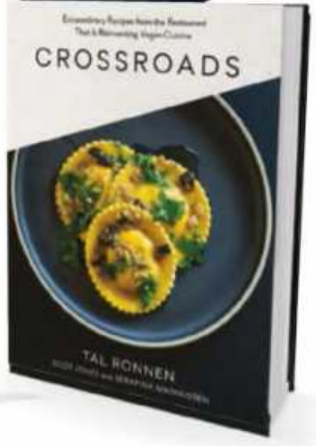
23

25. CROSSROADS
L.A.'s Crossroads offers a new kind of flavor-first vegan cooking with dishes like butternut squash farinata and kale-harissa spanakopita. Until I can get there, I'd be happy with chef Tal Ronnen's stunning cookbook. *$35.*
–Tina Ujlaki

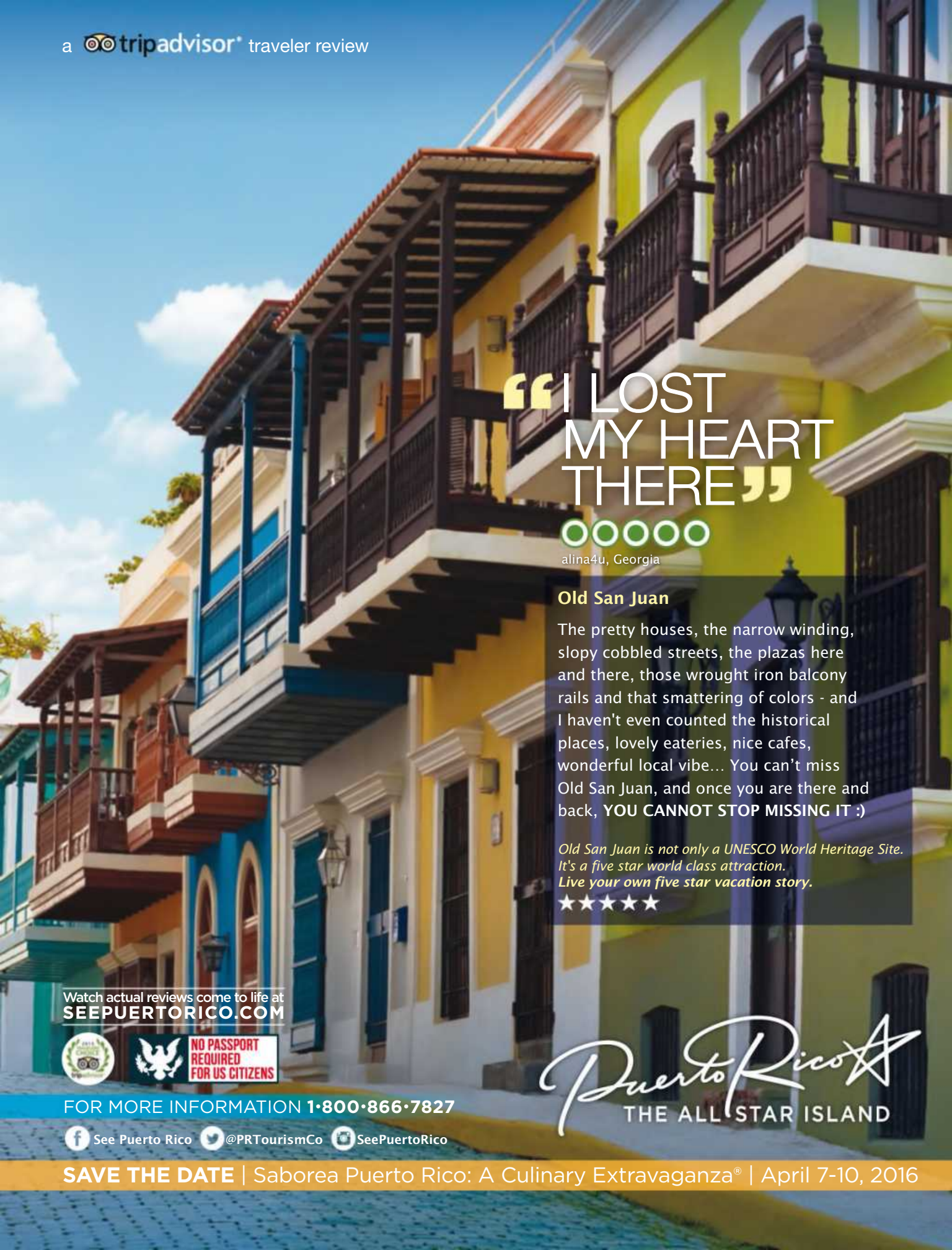


24





20: *BIEN CUIT: THE ART OF BREAD* BY ZACHARY GOLPER & PETER KAMINSKY (REGAN ARTS, NOVEMBER 2015); 19, 21, 22, 23, 24: DEVON JARVIS; 25: LISA ROMEREIN, FROM *CROSSROADS* BY TAL RONNEN (ARTISAN BOOKS), COPYRIGHT © 2015


a tripadvisor traveler review
"I LOST MY HEART THERE"
alina4u, Georgia
Old San Juan
The pretty houses, the narrow winding, slopy cobbled streets, the plazas here and there, those wrought iron balcony rails and that smattering of colors - and I haven't even counted the historical places, lovely eateries, nice cafes, wonderful local vibe... You can't miss Old San Juan, and once you are there and back, YOU CANNOT STOP MISSING IT :)
Old San Juan is not only a UNESCO World Heritage Site.
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SEASON 12 WINNER

Casillero del Diablo Reserva Sauvignon Blanc

\+ Almond-Crusted Halibut in Brown Butter with Apricot and Curry Dressing

"The crisp acidity of this Sauvignon Blanc strikes the perfect balance with this Almond-Crusted Halibut."



CHEF LATASHA MCCUTCHEN

SEASON 13 WINNER

Casillero del Diablo Reserva Cabernet Sauvignon

\+ Braised Beef Cheek Ravioli

"You need a very concentrated, rich red to stand up to the flavors of my Braised Beef Cheek Ravioli. This Cabernet Sauvignon is it."



CHEF MEGHAN GILL

SEASON 14 WINNER

Casillero del Diablo Reserva Carmenere

\+ Triple-Cream Goat Brie With Grilled Dark Rye Crumble and Blackberry Beet Jam

"This well-structured Carmenere has aromas of chocolate and notes of dark spice, which are a nice counterpoint for my Brie and Blackberry Beet Jam."

To try these pairings in your kitchen, find the recipes at virtualcookingschool.com/hellskitchen

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WHO WILL BE THE NEXT WINNER? TUNE IN TO HELL'S KITCHEN ON FOX TO FIND OUT.



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The Kitchen Commando

CHEF DOMINIQUE CRENN TAKES OVER A WRITER'S HOME KITCHEN, SHOWING HIM HOW TO SIMPLIFY HER WILDLY COMPLEX RECIPES WHILE RETAINING THEIR ESSENCE.

BY **DANIEL DUANE**
PHOTOGRAPHS BY **EVA KOLENKO**

I AM NOT SURE what I expected when I challenged chef Dominique Crenn to cook from her new book in my home kitchen using only my knives and pans. But I do know why it seemed like a fine idea. I taught myself to cook by slavishly following recipes in compendiums by Alice Waters and Thomas Keller, but that approach floundered with newer books from modernist restaurants like Noma, Mugaritz and Manresa. Time and again, I swooned over the photos and then read a few recipes and concluded that a single dinner party would cost me a week and a thousand dollars. I began to wonder what these ultra-luxe cookbooks were even for–who was meant to buy them, and why?

Crenn's book was the one that put me over the edge. She grew up in France, won *Iron Chef America* in 2010 and became the first female cook in the US to receive two Michelin stars. Her cuisine blends classical French technique and high technology to create dishes of magical lyricism–poetic









On the day in question, 2 p.m. came and went–then 2:30, 2:45. At 3, Crenn breezed in, smiling a movie star smile and radiating confident control.

culinaria, as Crenn calls it–and if you're picturing foams and gels and billowing mist and forest moss, you're getting the right idea. I had one of the greatest meals of my life at San Francisco's Atelier Crenn, and I came away desperate to know how she did it. So when I got my copy of *Atelier Crenn: Metamorphosis of Taste* and saw those wildly complex recipes, I thought, Enough already! Let's see you do this in *my* kitchen, and without all those helpers.

"Of course," said Crenn, when I phoned to ask if she would consider such a demonstration. "Monday–I come at two o'clock, we can eat at six."

Perhaps she had misunderstood. I told her, "That's only four hours. You have to cook everything yourself."

"Let's pick a menu," Crenn continued in her lovely French accent. "Maybe start with The Sea, and then Lobster Bisque

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and…Summer Squab? You can find all the ingredients? For everything? How about dessert?"

"No need for dessert," I told her. "This isn't a dinner party. It's just about you cooking this stuff in a regular home, alone."

"But food is to be eaten and shared. It does not make sense otherwise. Maybe the dessert also called The Sea. You can find all the ingredients? For everything?"

Off the phone, I fell into a state of confusion. The savory version of The Sea transforms the seafood platters made by Crenn's mother in Brittany into a kind of hyperrealist evocation of a tide pool, with mussels and clams and raw fish on edible white sand, with edible sea foam and beachcomber's flotsam that includes squid-ink meringues, fennel puree, candied lemon peel, smoked trout roe and saffron aioli. Similar deal with Lobster Bisque: inspired by Mom but reconceived as a tiny bowl covered with seaweed, through which a diner's spoon must plunge to find the broth bearing hidden treasures like lobster tail, fried sweetbreads, gelled plankton, lobster brain and pickled pearl onions. And, Summer Squab: fermented kumquats surrounding a little gift package on a plate, so that you cut through raspberry wrapping paper to find seared squab breast with onion soubise, daikon-sake puree and squab-reduction sauce.

Throw in the aforementioned dessert and Crenn had chosen a menu involving 34 distinct sub-recipes and multiple pieces of equipment that I do not own, like an immersion circulator, a vacuum sealer and a dehydrator.

As for the ingredients, they fell into three categories: first, the expensive and time-consuming to procure, like Maine lobster, marrow bones and sweetbreads, for which I drove all over San Francisco with an ice chest; second, the still-more-expensive, dangerous-sounding and unavailable, even in San Francisco, such as sodium hexametaphosphate, for which I placed a $250 Amazon order; and, third, the hyper-esoteric-even-on-the-Internet, such as sake lees. I finally gave up on this last category of ingredients and decided their absence would have to be part of the challenge to Crenn.

On the day in question, 2 p.m. came and went–then 2:30, 2:45. As my wife left to run errands, I told her there was no chance we'd be eating at 6.

Then, at 3 p.m., Crenn breezed into my kitchen wearing impeccable French casual–sailor shirt, faded jeans, white Comme des Garçons Converse–and trailing her pastry chef and *Iron Chef America* teammate, Juan Contreras.

Smiling a movie star smile and radiating confident control, Crenn tied on my favorite blue apron and asked, "You can read the recipe to me, for Lobster Bisque?"

"What do you mean?"

"Just the ingredients for the broth. Tell me what they are?"

I did, and then Crenn got to work: She sliced vegetables for the broth, then put them in a pot to sweat. Meanwhile, Contreras killed and poached the lobsters, pulled out their brains, cut off their tails and threw the carcasses into the pot for the broth–a step not in the cookbook. Crenn then cut the legs and wings off the squab and, in another departure from her own recipe, seared them in a Lodge cast-iron Dutch oven.



I gave up trying to count all the ways in which Crenn was diverging from her book. Instead, I just enjoyed the sight of pots simmering on every burner.

Over the next few hours, I gave up trying to count all the ways in which Crenn and Contreras were diverging from her cookbook. Instead, I just enjoyed the sight of pots simmering on every burner, knives flying and conversation remaining always friendly and off-topic.

At 5:45 p.m., my daughter Audrey waltzed in from basketball practice. She barged into Crenn's work space, made a peanut-butter-and-jelly sandwich and asked, "What's up?"

Crenn smiled, then offered a spoonful of a mysterious orange liquid. Audrey slurped and said, "Yummy! What's that?"



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TWININGS

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"Lobster brains and tomatoes," Crenn replied. Turning to me, she asked, "Six o'clock still good to eat?"

"Are you kidding?" I asked.

I texted my wife, and she texted back that she could be home by 6:10.

I told Crenn, and she paused as if to let time pass. Then she began multiple operations simultaneously: deep-frying sweetbreads, adjusting the seasoning of her sauce, searing squab breast and, in yet another adaptation, squab liver.

At 6:08 p.m., my wife walked through the door. At 6:10, Crenn set down four plates of The Sea stripped to its essence: mussels, clams, nearly raw fish, edible sand and sea foam and absolutely none of that beachcomber's flotsam. Precisely 15 minutes later, she delivered a bisque without pickled onions or that seaweed veil over the top of the bowls, followed by squab wrapped in a raspberry veil but without fermented kumquats or daikon-sake puree.

But here's the thing: The Sea still evoked a shoreline stroll, the bisque remained an unctuous dream. As for the squab, suffice it to say that my daughters still talk about Crenn's onion soubise as if it did not accompany pigeon liver.

Crenn petted our cat until we finished eating. Then she ran off to the soft opening of her new restaurant, Petit Crenn.





Crenn set down four plates of The Sea, stripped to its essence, yet still evoking a shoreline stroll.

I felt like a dolt. Of course it was not possible for a single person–or even two–to cook a menu from Atelier Crenn in a home kitchen in a few hours. If it were, Atelier Crenn would not have its Michelin stars. Crenn was too classy to say that to me, so she found a polite way to communicate it by coming into my home, cooking a lovely meal for my family and showing me that her cuisine is more about poetics–beach walks, hidden treasures, gifts–than ingredients and technique, which must remain flexible in response to availability and context.

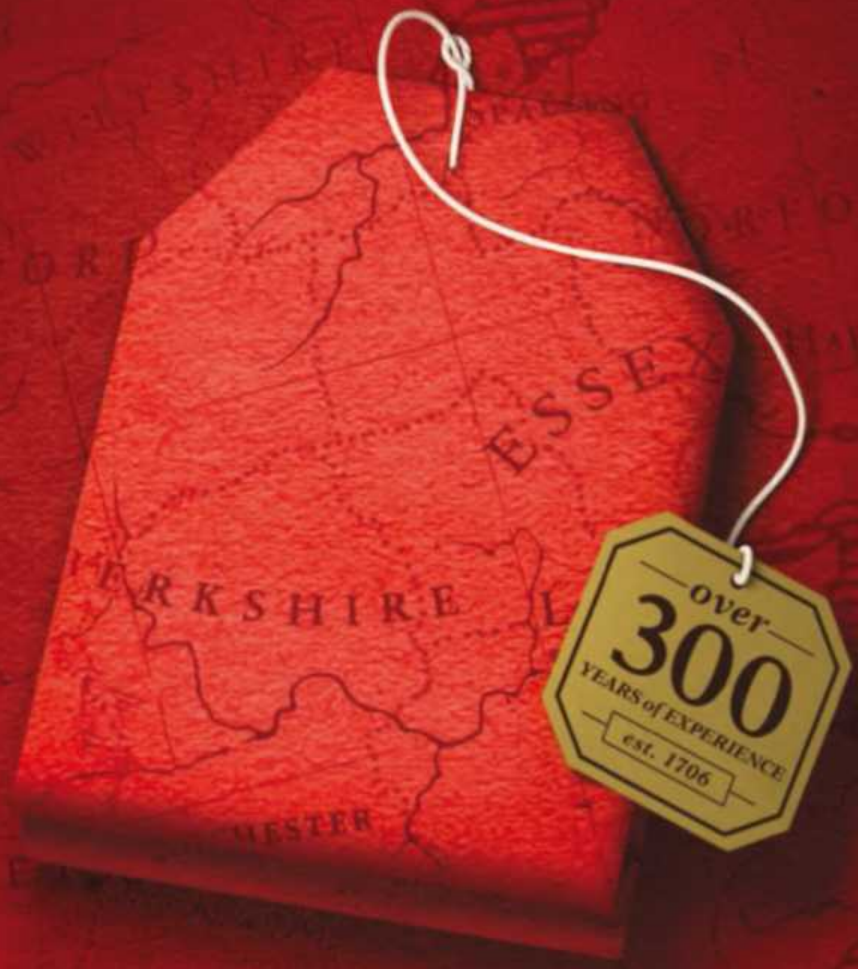
Throwing a dinner party from *Atelier Crenn: Metamorphosis of Taste* would therefore seem to involve the borrowing of ideas: identifying the essential vision in a few dishes, stripping out superfluous components, trusting everything to come out fine. I might even try this myself someday, though I doubt the results will be the same.

San Francisco–based writer Daniel Duane is an F&W *contributing editor and the author of* How to Cook Like a Man: A Memoir of Cookbook Obsession.

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Champagne House Party

CATHERINE MARTIN AND BAZ LUHRMANN, FAMED FOR THEIR OVER-THE-TOP FILMMAKING, HOST AN INTIMATE CHAMPAGNE DINNER AT HOME.

BY **KATE KRADER** PHOTOGRAPHS BY **FREDRIKA STJÄRNE**

SOME PEOPLE MAKE lists of the luminaries they would most want to sit next to at a dinner party. I think bigger than that: Who would I want to *host* that dream dinner? Right at the top of my list is Catherine Martin. I've been a big fan of the Oscar-winning costumer, set designer and producer since I saw the wacky '90s love story *Strictly Ballroom*, directed by her husband, Baz Luhrmann. Martin masterminded the flamboyant, flouncy sequined dresses that animate the movie. Since then, the films she's done with Luhrmann have only gotten more spectacular: *Romeo + Juliet, Moulin Rouge!* and *The Great Gatsby*, in which she made 1920s Long Island look like the biggest, best-dressed party in the world.

Because I'm lucky, I got myself invited to one of Martin's dinners, at her town house in Manhattan. "I adore entertaining at home. It's your own lovely space. And if something isn't right, you can fix it," Martin told me, setting a too-short flower arrangement on an overturned ice bucket. Earlier that day she'd discovered her dog had chewed the legs of her Thonet



Catherine Martin and chef Lior Lev Sercarz with the spices he'll use in dishes like short rib tagine (p. 72), LEFT.



STYLE EDITOR: SUZIE MYERS. PLATE BY BERNARDAUD; FLATWARE FROM CANVAS



Pairing Tip: Surprise the palate with sweet notes of spruce tip honey.

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Pairing Tip: Cranberry jam and orange peels add a festive touch to the holidays.

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BOOKS
"I've collected a lot of books about setting tables," Martin says. "I'm a big fan of Alberto Pinto." She loves cookbooks, too, especially *Moro: The Cookbook* and Yotam Ottolenghi's *Plenty*.

FLOWERS
Martin makes sure flowers get attention; she'll set short bouquets on stacks of books. She's inspired by the 1930s florist Constance Spry: "She was surrealist, the first to use cabbage leaves for decoration."

BEAUTY & FASHION
"I've been minimizing, so I cut my hair," Martin says. "I want biking and family time, not hair time." She also went from about 50 black dresses to 15. "As a child of the '80s—of Madonna—I need *some* black dresses."

chairs. "I just painted them to cover the damage," she confided. "I'm a set designer. There's a lot of smoke and mirrors when I entertain."

Another reason I want to be at one of Martin's parties: She's an avid Champagne fan. She's particularly enamored of Ruinart, the world's oldest Champagne house (founded in 1729). "They make a Brut Champagne, very low in sugar. I think that's why I prefer it," she said. Martin also appreciates how well Champagne pairs with food: "It's incredible; it matches everything." To prove that point, she tapped chef Lior Lev Sercarz to cook for her party. Sercarz owns the amazing New York spice-blend company La Boîte. He's created custom blends for Le Bernardin chef Eric Ripert, and even for famed bartenders like Jim Meehan, for whom he crafted a series of Bloody Mary spice mixes. Sercarz is from the Middle East, and his menu highlighted the region's flavors, including his short rib tagine braised with pomegranate juice (p. 72).

Martin was thrilled with the spices and dried fruits Sercarz lined up in her kitchen. "Baz is going to love this," she said. "He always wants authenticity. That pink suit Leo [DiCaprio] wears in *Gatsby*—it's exactly what it's supposed to be, and that's Baz."

Yet one more reason to have dinner with Martin: She has fun friends. The night I joined, guests included J. Crew creative director Jenna Lyons and fashion designer Thom Browne. "CM and Baz are like dance partners," Lyons told me. "They keep the dinner table entranced with story after story. And the stories are all true."

On cue, Luhrmann came down the stairs. "Good evening, CM," he said, then turned to me: "I'm Baz. Shall we eat?" I followed him and Martin to my dream dinner.

"I'm a set designer. There's a lot of smoke and mirrors when I entertain."
—CATHERINE MARTIN



Martin with a glass of Ruinart, her favorite Champagne.



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MENU

"Middle Eastern food is meant to be shared," says chef Lior Lev Sercarz. "And it's forgiving; there's not a lot you can overcook."

WINE PAIRINGS

"Champagne is perfect for food with big flavors," says Sercarz. "It has the carbonation and the acidity to match everything a well-spiced dish can throw at it."



Spiced Short Rib Tagine

PAGE 66

Active **1 hr 10 min;** Total **4 hr**
Serves **6**

SHORT RIBS

- **½ cup sliced almonds**
- **2 Tbsp. extra-virgin olive oil**
- **4 lbs. English-cut bone-in short ribs (3-inch pieces)**
- **Kosher salt and pepper**
- **2 carrots, chopped**
- **1 onion, chopped**
- **1 preserved lemon (see Note), pulp discarded and peel minced**
- **1 orange, quartered**
- **1 unpeeled head of garlic, halved crosswise**
- **3 thyme sprigs**
- **2 rosemary sprigs**
- **3 bay leaves**
- **¼ cup diced California dried apricots**
- **¼ cup diced dried figs**
- **¼ cup all-purpose flour**
- **2 Tbsp. tomato paste**
- **1 Tbsp. minced fresh ginger**
- **1 Tbsp. ras el hanout (see Note)**
- **1 Tbsp. sweet paprika**
- **1½ cups unsweetened pomegranate juice**
- **2 quarts chicken stock**

ACCOMPANIMENTS

- **1½ cups instant couscous**
- **2 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **1 tsp. ras el hanout**
- **6 small radishes, halved**
- **6 baby turnips, quartered**
- **1 Tbsp. fresh lemon juice**
- **1 Tbsp. honey**

1. Make the short ribs Preheat the oven to 350°. Toast the nuts in a pie plate until golden, 10 minutes. Leave the oven on.

2. In an enameled cast-iron casserole, heat the oil. Season the short ribs with salt and pepper. Working in 2 batches, brown the meat over moderately high heat, turning, about 5 minutes per batch. Transfer to a plate.

3. Add the carrots, onion, preserved lemon, orange, garlic, thyme, rosemary, bay leaves, apricots and figs to the casserole and cook over moderate heat, stirring occasionally, until the vegetables are golden, about 5 minutes. Stir in the flour, tomato paste, ginger, ras el hanout and paprika and cook, stirring, for 1 minute. Add the ribs, pomegranate juice and stock and bring to a boil. Cover and braise in the oven until the ribs are very tender, about 2 hours.

4. Using a slotted spoon, transfer the ribs to a plate; discard the bones. Strain the sauce, discarding the solids. Wipe out the casserole and pour in the sauce. Return the ribs to the casserole and simmer until slightly thickened, about 10 minutes. Skim off any fat and keep warm.

5. Make the accompaniments In a heatproof bowl, stir the couscous with 1 tablespoon of the oil and 1 teaspoon of salt. In a small saucepan, bring 1¾ cups of water to a boil with the ras el hanout. Stir the water into the couscous, cover with plastic wrap and let stand for 5 minutes. Fluff the couscous with a fork and keep warm.

6. Meanwhile, in a medium skillet, heat the remaining 1 tablespoon of oil. Add the radishes and turnips and cook over moderate heat, stirring, until golden and crisp-tender, about 5 minutes. Stir in the lemon juice and honey and season with salt and pepper.

7. Spoon the couscous onto plates. Top with the short ribs and garnish with the almonds. Spoon the radishes and turnips alongside the meat and serve the sauce on the side.

SERVE WITH Puree of butternut squash.

NOTE Preserved lemons and the North African spice mix ras el hanout are available at specialty food stores and from kalustyans.com.

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SPICED DESSERT Sichuan peppercorns add tingly heat to halvah parfait. RIGHT: Baz Luhrmann with J. Crew's Jenna Lyons.

Halvah Parfait with Figs and Spiced Crumble

Active **1 hr;** Total **5 hr**
Serves **6 to 8**

PARFAIT

- **1½ cups plus 2 Tbsp. heavy cream**
- **4 large egg yolks**
- **¾ cup granulated sugar**
- **1½ cups plus 2 Tbsp. lebneh**
- **2 cups shredded halvah (5 oz.)**

CRUMBLE

- **1 tsp. Sichuan peppercorns**
- **½ cup plus ⅓ cup all-purpose flour**
- **½ cup plus 3 Tbsp. almond meal**
- **½ cup plus ⅓ cup confectioners' sugar**
- **2 Tbsp. granulated sugar**
- **2 Tbsp. light brown sugar**
- **¾ tsp. ground cinnamon**
- **¼ tsp. kosher salt**
- **1 stick cold salted butter, cubed**

DATE PUREE

- **8 oz. pitted Medjool dates, chopped**
- **¾ cup ruby Port wine**

SPICED FIGS

- **1 Tbsp. extra-virgin olive oil**
- **12 fresh or dried Black Mission figs, halved lengthwise**
- **3 Tbsp. honey**
- **1 tsp. ground cardamom**
- **1 tsp. ground ginger**
- **1 tsp. ground coriander**
- **¼ cup dry sherry**
- **2 tsp. sherry vinegar**
- **Vanilla ice cream, for serving**

1. Make the parfait In a small saucepan, bring the cream just to a simmer. In a large bowl, using a hand mixer, beat the egg yolks with the sugar until thickened and pale yellow, about 3 minutes. Beating constantly, slowly drizzle in the hot cream until well blended. Continue beating until the mixture is lightened and lukewarm, about 8 minutes. Beat in the lebneh and halvah at low speed until well blended, about 2 minutes. Evenly spread the mixture in a 9-inch-square metal pan lined with plastic wrap; freeze until firm, at least 4 hours.

2. Make the crumble Preheat the oven to 350°. In a spice grinder, finely grind the Sichuan peppercorns. Transfer to a bowl and mix in all of the remaining dry ingredients, then beat in the butter until the mixture forms small pebbles. Spread the peppercorn crumble on a parchment-lined rimmed baking sheet and bake for 15 minutes, stirring a few times, until golden. Let cool.

3. Make the date puree In a saucepan, combine the dates and Port and bring to a simmer. Cook over moderate heat, stirring, until the dates break down, 5 to 7 minutes. Transfer to a food processor and puree until smooth. Scrape into a bowl.

4. Make the spiced figs In a nonstick skillet, heat the oil. Add the figs cut side down and cook over moderately low heat, until golden on both sides, about 4 minutes total. Add the honey, cardamom, ginger and coriander and cook, stirring, until lightly caramelized, about 2 minutes. Add the sherry and vinegar and cook, stirring, until the liquid thickens, 3 minutes. Transfer to a bowl to cool.

5. Cut the halvah parfait into 6 or 8 squares or rounds. Spoon the date puree onto plates. Top with the halvah squares and spiced figs. Sprinkle with the crumble and serve with ice cream.


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BY **MEGAN KRIGBAUM** WITH **SARAH DiGREGORIO**

BEER

Rebekah Graham,
The Publican, Chicago

The über-beverage coordinator of Chicago's beer-and-pork epicenter, Graham is a wine sommelier, a certified Cicerone Beer Server (all of the waitstaff at The Publican are) and an avid home brewer. Her beer list offers 60 to 70 options at any given time. "The idea is that we can get you to try something you've never tried before," Graham says. "If you say you want an amber ale, for example, we might guide you to a Belgian version."



SAVE THE BEER! To preserve the fizz in an open bottle of beer, Rebekah Graham (above) likes the Hermetus sealer. *From $10; goodbeerhunting.com.*

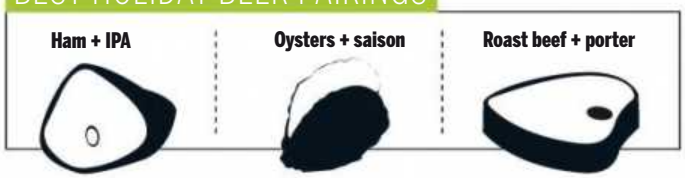
GRAHAM'S FAVORITE PARTY MOVE: BEER BLENDS

1 BELGIAN HALF-AND-HALF
At Westmalle, a Trappist brewery, there's a tradition of mixing equal parts tripel (a strong blond ale) and dubbel (a milder brown ale). "The result is highly aromatic and robust," Graham says.

2 CHERRY LAMBIC + CHOCOLATE STOUT
"Chocolate and cherry are such a classic match," Graham says. "The tangy lambic lightens the stout; the stout lends depth to the lambic."

3 ROSEMARY ALE + SMOKY LAGER
Graham combines these two for a savory blend that's great with a cheese plate. Try the La Socarrada rosemary ale with Schlenkerla Helles, a smoked German lager.

BEST HOLIDAY BEER PAIRINGS



"Home brewing for me is like jazz," Graham says. "I always start with a simple plan but end up going to the cupboard to add things like chiles and chocolate."

THE PUBLICAN: JACK MULDOWNEY, THE HOP REVIEW. THEHOPREVIEW.COM; GRAHAM: MELINDA JANE MYERS


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CHAMPAGNE

Jack Mason, Marta, NYC

Newly anointed Master Sommelier Mason believes fervently that the world's greatest food and wine pairing is pizza and Champagne. As wine director at New York City's Marta, he has created a stellar Champagne list to go with the restaurant's cracker-thin, Roman-style pizzas. "Structurally, it just makes sense," says Mason. "The Champagne has bright acidity that's very refreshing. When you take a bite of pizza topped with salty cheese and a tangy red sauce, then have a sip of rosé Champagne, it's just explosive." He keeps about 50 Champagnes on his list, which is otherwise made up entirely of Italian wines. "I try to offer Champagne at a lower price point so I can get people excited about it—we have 26 of them for under $100."

THE PERFECT POUR

First, ditch the flute and choose a white wine glass, which will amplify the aromas and flavors of the wine. Pour one and a half ounces into the glass and wait for the foam to subside; then fill the rest of the glass.



"The first pour acts like a pillow. This way, the Champagne won't foam up as much when you fill the glass the rest of the way."

JACK MASON'S FAVORITE VALUE CHAMPAGNES

1. NV J-M Sélèque Brut Tradition **($49)**
2. NV Laherte Frères Blanc de Blancs Brut Nature **($55)**
3. 2008 René Geoffroy Empreinte **($60)**

CHAMPAGNE + PIZZA

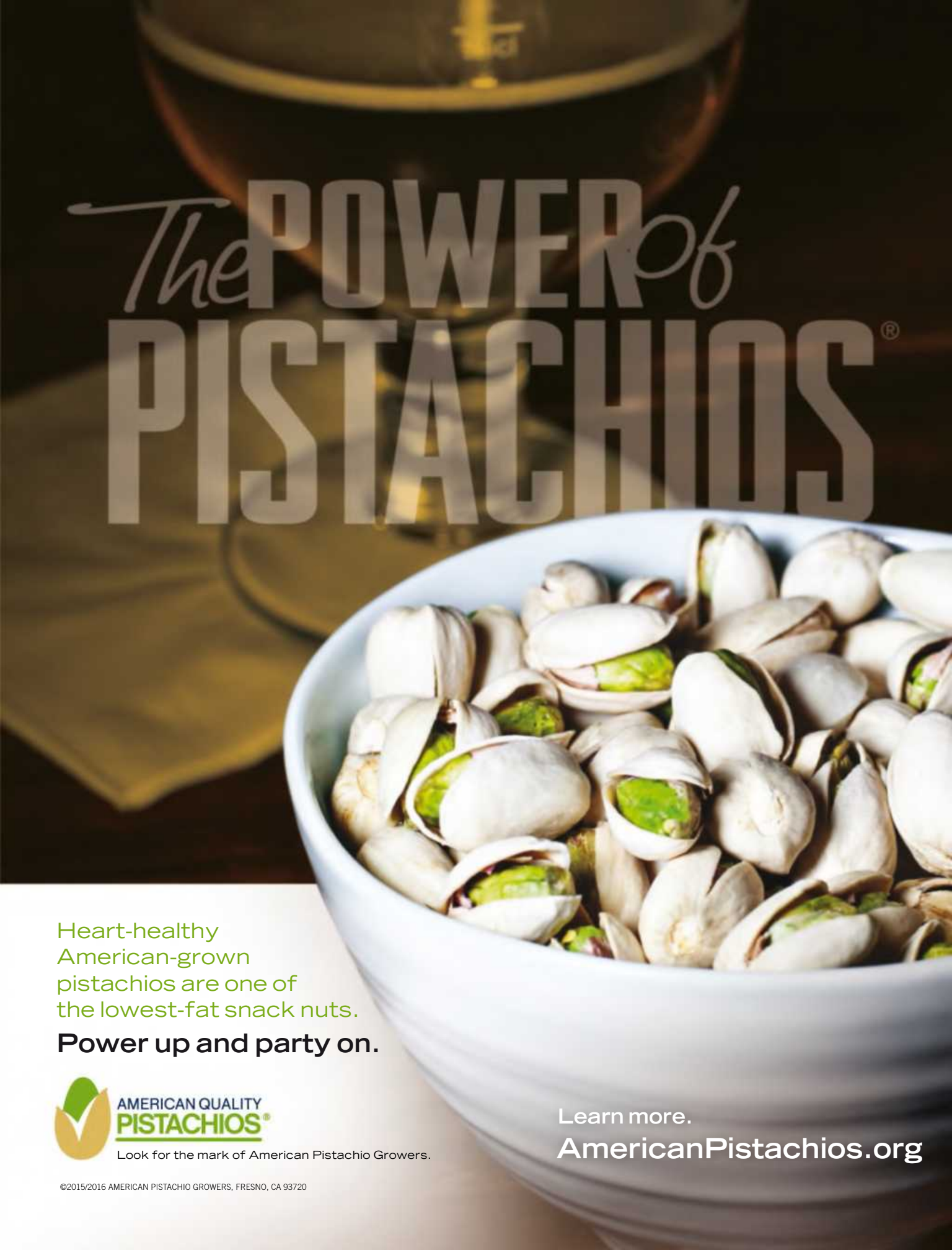
Buying a bunch of different pizzas and popping some Champagne is a relatively low-stress way to entertain during the holidays. Here, Mason's favorite pairings:

MUSHROOM "At Marta, the best pairing is our funghi pizza (above)—hen-of-the-woods, chanterelles, fontina and fresh thyme—with a richer Champagne, like an oak-aged Blanc de Blancs or a rosé that's based on Pinot Noir. We love Paul Bara's Grand Rosé."

MEAT "Champagnes that are a bit rounder and juicier are best with meats like pepperoni, soppressata or sausage, which all have a little spice. Look for a riper, red-fruit-driven style of Champagne. I like André Clouet's vintage bottling—it's all Pinot Noir from the grand cru village of Bouzy."

MARGHERITA "Champagnes that have gone through malolactic fermentation often have creamy flavors that are great with fresh mozzarella. Try the 2004 Laurent-Perrier Brut or Jacquesson's 737."

FROM TOP: DANIEL KRIEGER; ALICE GAO



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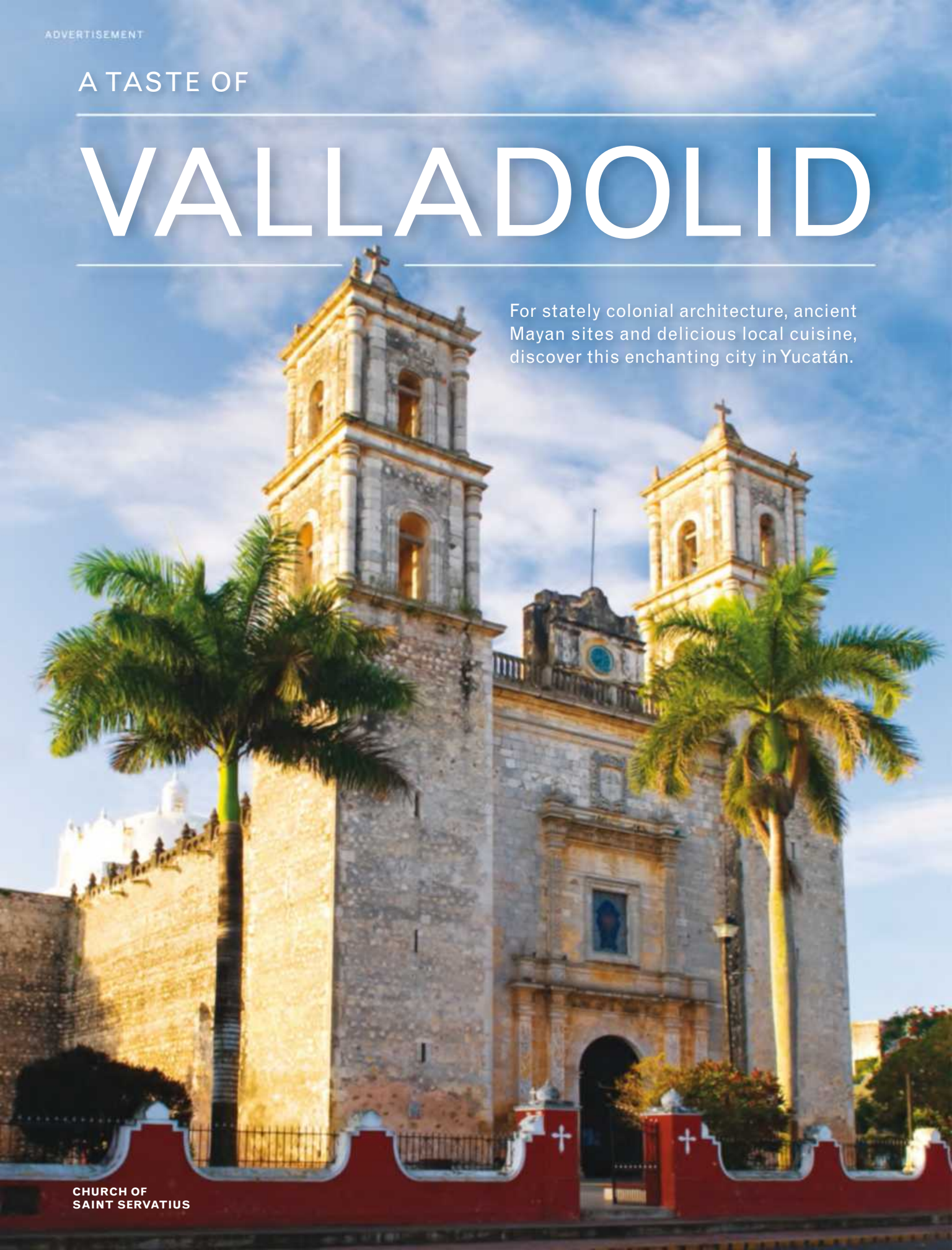
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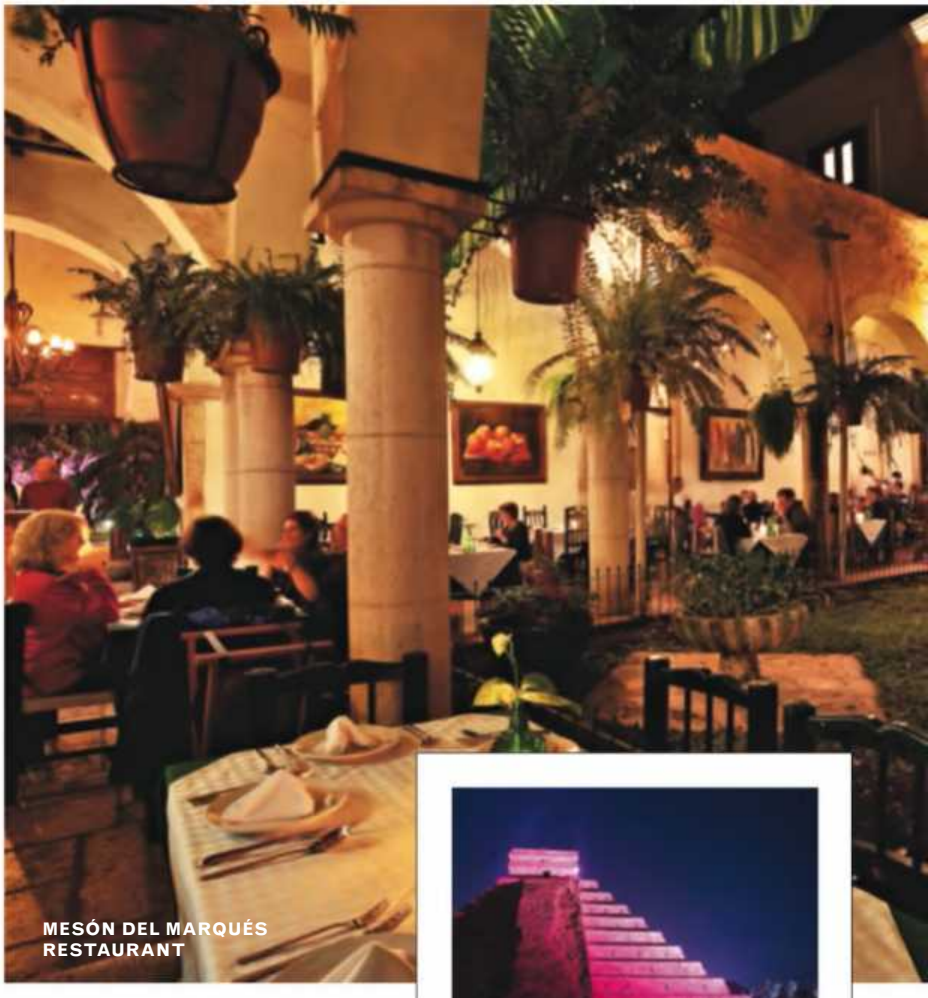
For stately colonial architecture, ancient Mayan sites and delicious local cuisine, discover this enchanting city in Yucatán.



CHURCH OF SAINT SERVATIUS



CENOTE XCANCHÉ



MESÓN DEL MARQUÉS RESTAURANT

Located halfway between Cancun and Yucatan's capital Mérida, the city of Valladolid has been designated one of Mexico's *Pueblos Mágicos* for its beauty, culture and history. It's also a perfect base for exploring nearby Mayan archaeological sites like Ek' Balam and Chichén Itzá. On the stone-paved streets of Valladolid, stroll past pastel stucco buildings, elegant colonnades and grand churches like the Church of Saint Servatius and the Convent of Saint Bernardino of Siena.

When visiting the Convent of Saint Bernardino of Siena, you will find original frescoes, and within the convent's stone walls are orchards, gardens and a large cenote. Yucatán is noted for cenotes, or underground watery limestone caverns, which dot the local landscape. You can also cool off in the city's leafy Parque Principal, or central square, before shopping for handcrafted treasures at the nearby Mercado de Artesanias.

For an intimate experience in this magical town, explore the Coqui Coqui Residence and Spa, which offers a secluded one-room retreat atop its flagship perfumery. Other options include the colonial-style Ecotel Quinta Regia, set in the lush grounds of an old fruit hacienda located five blocks from the central square, or the plaza-facing Meson del Marques, with its charming courtyard restaurant.

Yucatecan cuisine fuses indigenous ingredients and traditional Mayan cooking techniques with flavors from Europe and the Caribbean. Be sure to try Lomitos de Valladolid—pork loin in a tomato and garlic sauce—at one of the local markets or popular restaurants, such as La Taberna de los Frailes. Other specialties to sample include Longaniza—a locally made smoked pork sausage—and confections from regional honey, which are as sweet as your experience in Valladolid will be.

Create your own magical adventures by visiting **yucatan.travel**.

DON'T MISS

Yucatán's highlights are a must-see on your vacation to-do list

- Catch the light-and-sound experience Noches de Kukulkán at Chichén Itzá
- Visit the peaceful Ek Balam and view the Mayan wall paintings
- Take a refreshing dip in one of Yucatán's many underground limestone caverns

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Ruiz recommends inviting friends over and mixing up cups of matcha with an artisan-made whisk. One of his favorites is from a 20th-generation whisk maker, sourced from studiokotokoto.com.

TEA

Jeff Ruiz, Atera, NYC

Ruiz calls tea "the everyman beverage." "It's the second-most-consumed drink in the world behind water," he says. For the past three years, he's been running the tea program at New York City's Atera. The $65 tea progression, served with the restaurant's tasting menu, involves 24 different brews, including herbal teas made from lemon balm or anise hyssop, which Ruiz clips straight off the plants. All are prepared tableside, with various methods and vessels.

TEA ESSENTIALS

1 PERFECT TEACUP
Ruiz says tea is best served in a very small cup with a flared rim, which amplifies the aromas and cools the top layer of liquid quickly. The petite, austere Camellia Sinensis Pure White cups from Taiwan are his favorite all-purpose, everyday teacups. *Two for $12; camellia-sinensis.com.*

2 JAPANESE GREEN-TEA POT
The lidless black Kuro Kyusu pot is easy to brew with and wash. "The frequency with which people use their teapot is directly related to how easy it is to clean," Ruiz says. *$47; kettl.co.*

3 A POT FOR CHINESE OR TAIWANESE TEA
Ruiz uses a gaiwan, a lidded cup, to brew large-leaf Chinese and Taiwanese teas: "Gaiwans capture the bouquet so effectively. When you take off the domed lid, you're able to experience that whole range of aromas." He likes the blue-and-white antique gaiwans from Tea Urchin in Shanghai. *From $55; teaurchin.com.*



THE TEA-WINE CONTINUUM

Ruiz has found many similarities between the aromas and flavors in wine and tea. Here, his tips for selecting tea based on your taste in wine.

WINE	TEA		
CHAMPAGNE	**TEA** A Pinglin bao zhong, from northern Taiwan, has delicate floral aromas and a brioche-y quality, notes also found in Champagne. *camellia-sinensis.com.*	**$8** FOR **.8** OZ.	
CRISP, LIGHT WHITE	**TEA** A silver needle or white tea, like bai mu dan wang, has a fresh kick of apricot and peach flavors that matches the brightness of the wine. *camellia-sinensis.com.*	**$10** FOR **1.8** OZ.	
FULL-BODIED WHITE	**TEA** A shaded Japanese green tea, like ayame kabuse, can be as polarizing as oaky Chardonnay; they share a rich, buttery note. *kettl.co.*	**$27** FOR **3.5** OZ.	
LIGHT, FRAGRANT RED	**TEA** An earthy oolong, like the Taiwanese Oriental Beauty, has floral notes that remind Ruiz of a delicate red wine, like Pinot Noir. *te-nyc.com.*	**$18** FOR **1.8** OZ.	
BOLD, STRUCTURED RED	**TEA** A Darjeeling 2nd Flush black tea from India's Namring Upper Estate has a perfect balance of deep fruit, tannin and spice notes, just like a big red wine. *inpursuitoftea.com.*	**$29** FOR **4** OZ.	

"Find the pot that best matches your tea, then season it by making the tea at least 10 times. Then don't use the pot for any other kind of tea."

FROM TOP: SIGNE BIRCK; KAZUYUKI TAKAHASHI



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SAKE

Timothy Koenig, Yusho, Chicago

Koenig has run the sake program at Yusho (above) in Chicago for the past four years. He's a certified advanced sake professional, which means that he's studied and traveled in Japan and passed a test that only 125 other people in the US have. Although he works in a Japanese-inspired restaurant, he's constantly looking for off-kilter pairings, like cheese, oysters and even Italian food.

ROAD SODA

Koenig's Road Soda is a take on the French 75, with sake in place of Champagne. Use a sake with big flavor, he says: "Sake can be tricky in cocktails because it's much lower in alcohol than most spirits and can get lost."

Makes 1 drink

Fill a cocktail shaker with **ice.** Add 1 oz. **London dry gin,** 1.5 oz. **honjozo sake** (such as Kikusui Funaguchi), ¾ oz. **lemon juice** and ¾ oz. **simple syrup** and shake. Strain and garnish with **lemon zest.**

SERVING SAKE

1 **Drink sake when it's young.** "Sake is more volatile than wine because it's brewed, like beer," says Koenig. "Its active enzymes will degrade over time. In general, you want to drink it within a year—check the date on the bottle."

2 **Serve it in white wine glasses.** "The little cups are great, but if you pour sake into a white wine glass, you'll have the best opportunity to experience all of its aromas," says Koenig.

3 **It's OK to serve it warm.** "Richer styles like junmais are beautiful when served warm—their flavors really open up," Koenig says. "Just don't heat delicate sakes like daiginjos or you'll cook out all of the nuances."



CANNED SAKE

Yusho sells more cans of sake than any restaurant outside of Japan, and Koenig has even collaborated on a private label (left). "The cans are conversation starters and a great way to get people into trying sake. Plus, they're really good as stocking stuffers," he says.

CHIYOMUSUBI OYAJI CUP JUNMAI GINJO ($8) Crisp, light-bodied, classic junmai ginjo. *truesake.com.*

OTOKOYAMA TOKUBETSU NAMACHO JUNMAI ($8) From the Hokkaido prefecture, this junmai has a playful cartoon bird on its label. *truesake.com.*

AKISHIKA BAMBI JUNMAI ($10) "This one is so cute, you'll want to keep the can when you're done drinking it," says Koenig. *sakayanyc.com.*

FROM TOP: NICOLAS GOURGUECHON; YUSHO

COFFEE

Natalie Stevens, Canlis, Seattle

At Canlis, Stevens essentially runs a little coffee bar inside the restaurant, where she makes espresso drinks, pour-overs, French-pressed brews and even coffee for cocktails. She takes a special interest in "sourcing direct-trade coffee from roasters who are really attentive to their farmers and who want to illustrate and bring out the flavors of the actual beans," she says. Her skills are borne of tasting with roasters and a lot of experimentation: "I've taken a pretty scientific-method-y approach."

STEVENS'S TOP 4 SMALL ROASTERS

1. Slate Coffee Roasters, Seattle
Roast to try: Brazilian Sitio Sertaozinho. *$12 for 9 oz.; slatecoffee.com.*

2. Olympia Coffee Roasting Co., Olympia, Washington
Roast to try: Guatemalan El Socorro Maracaturra. *$22 for 12 oz.; olympiacoffee.com.*

3. Counter Culture, Durham, North Carolina
Roast to try: Ethiopian Apollo. *$16 for 12 oz.; counterculturecoffee.com.*

4. Heart, Portland, Oregon
Roast to try: Ethiopian Yukro. *$19 for 12 oz.; heartroasters.com.*



COURTESY OF CANLIS

> "I studied chemistry and art in college, **which easily translated into coffee.**"

BEST GIFTS FOR COFFEE FANATICS



BONAVITA ELECTRIC GOOSENECK KETTLE
"I like to use an electric kettle that you can set to a specific temperature. It keeps things really consistent," says Stevens. *$70; bonavitaworld.com.*



BARATZA COFFEE GRINDER
"Understanding your grind size in accordance to what you're brewing is really important, and it's the easiest thing to control. The Encore grinder from Baratza works very well." *$145; baratza.com.*



ACAIA ESPRESSO SCALE
"It really helps to have a gram scale so you can measure out grams of water to grams of coffee and have the amounts be correct. I recommend the Acaia Lunar scale." *$220; acaia.co.*







For Carla Hall (front and center) and the rest of her family, pimento cheese (above) is a holiday must (p. 94).

A Soulful Southern Christmas

FOR HER FAMILY'S HOLIDAY MEAL, *THE CHEW* CO-HOST CARLA HALL IS ALL ABOUT SOUL FOOD—WITH A FEW SIMPLE CHEF TRICKS

CARLA HALL, a co-host of ABC's *The Chew,* is famous for her nonstop joyful energy. But at Christmas, she's even more exuberant. Last year, for instance, she spent all day baking cookies, then all night feeding them to friends at an impromptu party. Cookies are a particular source of happiness for Hall: She started a business called Carla Hall's Petite Cookies in 2011, soon after her star-making turn on Bravo's *Top Chef*.

Hall recently launched a Brooklyn spot called Carla Hall's Southern Kitchen, which she funded on Kickstarter. The menu was inspired by her grandmas' soul food. "I'm always chasing flavor—those big ones I grew up eating in Nashville," she says.

At Christmas, Hall is in charge of the dinner at her sister Kim's house in Maryland. "As my gift to my family, I make everyone's favorite dish and teach how to make it," she says. "I want to be sure my grandmas' recipes get passed on, so no more showing up just to eat—everyone's gotta work for it!" For Kim, that means preparing a potato-beet casserole with a Parmesan-cheese crust; for Hall's husband, Matthew, it's glazing ham in apple cider and spices. And for her myriad nieces and nephews, it's tangy pimento cheese. The recipes that follow are Hall's master class. —GENEVIEVE KO

FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS; PORTRAITS: DUSTIN ASKLAND. FABRIC BY BOEME DESIGN FROM STUDIO FOUR NYC



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Ombré Potato and Root Vegetable Gratin

Active **45 min;** Total **3 hr**
Serves **12**

- **Unsalted butter, for greasing**
- **2 cups heavy cream**
- **3 garlic cloves, minced**
- **1 small shallot, minced**
- **½ tsp. freshly grated nutmeg**
- **1½ tsp. kosher salt**
- **½ tsp. pepper**
- **1¾ cups freshly grated Parmigiano-Reggiano cheese (5 oz.)**
- **1 lb. red beets, peeled and sliced on a mandoline 1/16 inch thick**
- **1 lb. sweet potatoes or garnet yams, peeled and sliced on a mandoline 1/16 inch thick**
- **1 lb. Yukon Gold potatoes, peeled and sliced on a mandoline 1/16 inch thick**
- **1 lb. turnips, peeled and sliced on a mandoline 1/16 inch thick**

1. Preheat the oven to 375°. Lightly butter a 9-by-13-inch baking dish. In a medium bowl, whisk the cream with the garlic, shallot, nutmeg, salt and pepper. Stir in 1 cup of the grated cheese.

2. In a large bowl, gently toss the beets with one-fourth of the cream mixture. Arrange the beets in the baking dish in an even layer, overlapping them slightly. Scrape any remaining cream from the bowl over the beets. Repeat this process with the sweet potatoes, Yukon Golds and turnips, using one-fourth of the cream mixture for each vegetable. Press a sheet of parchment paper on top of the turnips, then cover the dish tightly with foil.

3. Bake the gratin for about 1 hour and 30 minutes, until the vegetables are tender. Uncover and top with the remaining ¾ cup of cheese. Bake for about 15 minutes longer, until golden on top. Transfer the gratin to a rack and let cool for at least 15 minutes before serving.

MAKE AHEAD The gratin can be refrigerated overnight. Reheat gently before serving.

Sautéed Collards and Cabbage with Gremolata

Total **45 min;** Serves **12**

- **¾ cup finely chopped parsley**
- **1½ tsp. minced garlic plus 2 thinly sliced garlic cloves**
- **1 Tbsp. finely grated lemon zest plus ¼ cup fresh lemon juice**
- **½ cup plus 2 Tbsp. extra-virgin olive oil**
- **Kosher salt and black pepper**
- **4 shallots, halved and thinly sliced (¾ cup)**
- **1½ lbs. green cabbage, cored and sliced ¼ inch thick (9 cups)**
- **1½ lbs. collard greens, stems discarded, leaves sliced ¼ inch thick (12 cups)**
- **¾ tsp. crushed red pepper**

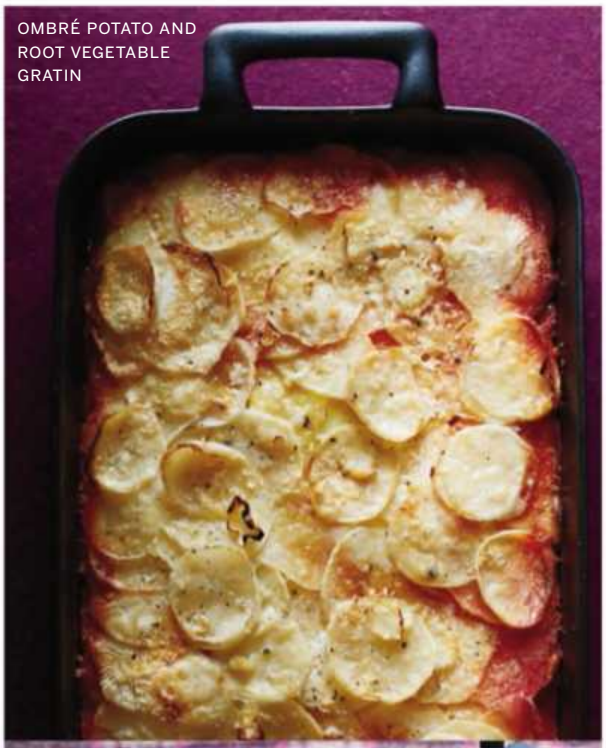
1. In a small bowl, combine the parsley, minced garlic, lemon zest, 3 tablespoons of the lemon juice and 6 tablespoons of the olive oil. Season with salt and black pepper and mix well.

2. In a large pot, heat 2 tablespoons of the olive oil. Add the shallots and sliced garlic and cook over moderate heat, stirring occasionally, until light golden, about 5 minutes. Add the green cabbage, collard greens and the remaining 2 tablespoons of olive oil and season with salt and black pepper. Cook over moderately high heat, stirring, until the collards and cabbage are wilted and crisp-tender, 7 to 8 minutes. Stir in the crushed red pepper and the remaining 1 tablespoon of lemon juice. Transfer the greens to a platter, top with the gremolata and serve.

MAKE AHEAD The gremolata can be made up to 3 hours ahead and kept covered at room temperature.



"My sister and my mama love their vegetables, so I do a potato-beet gratin. I slice the vegetables so thin they almost melt together when they bake." —CARLA HALL



OMBRÉ POTATO AND ROOT VEGETABLE GRATIN



SAUTÉED COLLARDS AND CABBAGE WITH GREMOLATA

ROASTING DISH BY REVOL; ROUND PAN FROM TORTOISE GENERAL STORE; PLAID FABRIC BY OSBORNE & LITTLE



Magic of Clay Pot Cooking

Kyle Connaughton, the chef behind the new book ***Donabe,*** will prepare a dinner series at Chefs Club by Food & Wine in New York City on December 12 and 13. Here, he talks about his heroes and his passion for clay pots.

Who is your culinary hero and why?
Michel Bras, whom I cooked for in Japan, and Heston Blumenthal of England's The Fat Duck, where I headed the R&D kitchen, were both mentors. One of my most special relationships has been with Yoshihiro Murata of Kikunoi, a kaiseki restaurant in Kyoto. I actually met Heston through him and have cooked at Kikunoi almost every year since then. He is almost single-handedly responsible for opening the lines of communication between Kyoto's kaiseki chefs and the outside culinary world. He sticks to traditions and embraces the modern. I feel fortunate to have worked so closely with him.

What is the source of your creativity?
The farm—nothing inspires creativity or instills humility like being handed a perfect ingredient from someone who labored for months to give it to you.

You've just published a book focusing on Japanese clay pot cooking called *Donabe*. How did that project come about?
I lived with my family in the arctic northern island of Japan, Hokkaido, for three years when I was working for Michel Bras. We cooked in donabe almost every day, particularly through the long, snowy winters. My good friend and now coauthor Naoko Takei Moore started importing the donabe into the US and putting together donabe dinners. She took me to meet the eighth-generation potters she was working with, and from there the idea for a book was born. Naoko is one of the best cooks I've ever met and is really the guide to the world of donabe cooking.

You've worked on books that celebrate molecular cooking, including *The Big Fat Duck Cookbook* and *Modernist Cuisine*. How does this relate to your interest in traditional Japanese cooking methods? They seem so different.
My donabe book is as much about the idea of communal cooking and dining as it is about recipes and techniques. One of the great takeaways I had working with Heston Blumenthal for so long was that the use of tools and technology is all about getting the best from your ingredients. Donabe are amazing because they help us achieve exactly that.



You consulted with some other great chefs on this project, like David Kinch of Manresa and Shinobu Namae of L'Effervescence in Tokyo. How did their perspectives challenge and enrich your own?
Naoko-san and I wanted to see how other chefs would explore what could be done with donabe outside the context of traditional Japanese cooking. The results often challenged the original intended use and opened our eyes to other possibilities.

Your new Single Thread is a farm, restaurant and inn in Healdsburg, California. Will your cooking use donabe?
Yes, absolutely. We are using all of the donabe at the restaurant along with what would be considered more modern techniques and tools. Our cuisine is going to be really driven by our farm and Sonoma County. We use the donabe to support the ingredients and their natural flavors.

You're cooking in the Studio at Chefs Club by Food & Wine on December 12 and 13. Could you give us a sneak preview?
Both Naoko-san and I will be at the event and are excited to bring donabe cooking to Chefs Club. Certainly, we'll bring some of what is growing on our farm with us. The plan for the menu is to cook various dishes from each of the donabe in the book to explore the flavors created by all these beautiful vessels.

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PART 6: Casey Houweling is a farmer who has mastered the art of growing tomatoes using cutting-edge technology at his sustainable greenhouse.

watch the accompanying video at **visitcalifornia.com/californiagrown**

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GREENHOUSE FARMING
Houweling's facility in Camarillo has 125 acres of greenhouses and generates roughly the same amount of tomatoes as a 10,000-acre field.



Most farms operate at the mercy of Mother Nature, but not Houweling's Tomatoes: By bringing his plants indoors, farmer Casey Houweling is able to turn out more tomatoes in less space—and with less waste.

it's always summer for our tomatoes

For the final piece in our six-part series, we land in Camarillo, California, halfway between Los Angeles and Santa Barbara. Here at Houweling's Tomatoes we visit one of the most technologically advanced and environmentally friendly greenhouse operations in the world.

Where other farmers hedge their bets with crop diversity—planting a variety of fruits and vegetables in hopes that if some fail, others will flourish—Casey Houweling has put all of his chips on a single crop: greenhouse tomatoes. For Casey, who built his business on the foundation of his father's farming company, which focused on berries and flowers, the gamble has paid off. With his innovations in greenhouse farming, Casey is able to harness the power of the California sun. "It's a real Mediterranean climate. And indoors, it's always summer for our tomatoes."





Using a medley of vine-ripe tomatoes in their simplest form, Chefs Jon Shook and Vinny Dotolo let the freshness of the tomatoes do the work in this salad of Tomato, French Dressing, Egg, Olive and Butter Croutons.

Casey uses solar panels, a heating system, water recycling and computer-monitored irrigation to run a more environmentally efficient operation for his 50+ varieties of tomatoes. With only 125 acres of greenhouses, Casey is able to generate the same output as a 10,000-acre tomato farm, using about a sixth of the water as he would outdoors. "If you use technology the right way, you can help the environment," he says. "You can help the world we live in."

One of the benefits of this type of farming is that restaurants have continuous access to fresh, ripe tomatoes year-round. "The best tomato is one that's ripe and you pick it right off the vine and eat it right away. Tomatoes are not like wine; they don't get better with age. So the fresher it is, the better it tastes," says Casey.

This access to the freshest produce attracts some of the country's most talented chefs, like Vinny Dotolo and Jon Shook, the chefs behind Animal, Son of Gun and Jon & Vinny's in Los Angeles. "When we came to California, we realized the value of farmers because they are the ones responsible for getting us what we need to make good food," says Vinny.



Q&A

WITH JON SHOOK AND VINNY DOTOLO, THE CO-OWNERS AND CO-CHEFS BEHIND ANIMAL, SON OF A GUN AND JON & VINNY'S.

Where do you source most of your ingredients from?

JON: I would say that 99 to 100 percent of our produce comes from locally grown California farmers. We were blown away by our local California farmers' market, and we're very fortunate that we got turned on to the Santa Monica farmers' market when we moved to Los Angeles. Every day we send multiple vehicles to purchase fresh produce.

What is your favorite ingredient to cook with?

VINNY: I think tomatoes are one of my favorites. They go well with so many other ingredients, and they have a natural sweetness and acidity to them. When the tomatoes are grown right they have this amazing texture that adds so much to recipes.

How are you using them in the restaurant?

JON: This salad highlights the tomatoes with French dressing, egg, black olives and butter croutons. We used heirloom tomatoes that have different textures, sweetness and colors to add to the diversity of the plate that we look for in our dishes. Every bite is a little bit different.

VINNY: The fresh tomatoes speak for themselves just in the fact that we don't do anything to them. We rely on an ingredient being really great, and California-grown tomatoes are some of the best in the country.

Why are Houweling's Tomatoes so special?

VINNY: They're grown to maximum ripeness on the vine and then picked and brought to us at markets. They have a sweet flavor you don't get from a tomato that's been picked green and then shipped.

JON: And we get to use them for such a long period of time here, so we start out using them in raw application, like this tomato salad, and as the season goes on, sometime after September, we'll start cooking them, confiting them and roasting them to coax out some more of that flavor.





"Last year, Carla forgot to make my ham. We had to throw it together at the last minute, but it came out perfectly."

—MATTHEW LYONS, CARLA'S HUSBAND

Clove-and-Cider-Glazed Ham

Active **30 min;** Total **2 hr**
Serves **12**

- **One 7- to 8-lb. spiral-cut ham**
- **1 cup fresh apple cider**
- **½ cup light brown sugar**
- **3 Tbsp. unsalted butter**
- **2 Tbsp. Dijon mustard**
- **2 Tbsp. bourbon**
- **1 Tbsp. apple cider vinegar**
- **One 3-inch cinnamon stick**
- **6 whole cloves**
- **½ tsp. black peppercorns**
- **½ tsp. grated nutmeg**

1. Preheat the oven to 375°. Place the ham in a 9-by-13-inch baking dish.

2. In a small saucepan, combine all of the remaining ingredients and bring to a simmer, whisking occasionally. Cook over moderately low heat until reduced to ¾ cup, about 25 minutes. Pour the glaze over the ham, leaving the spices on the meat. Cover tightly with foil. Bake for about 1 hour and 15 minutes, basting every 15 minutes, until heated through. Transfer to a platter.

3. Strain the pan juices into a small saucepan. Bring to a boil and cook until reduced to a glaze, 8 to 10 minutes. Spoon the glaze over the ham; serve.

WINE Spiced, red-berried medium-bodied red: 2013 Monte La Sarda Garnacha.



Santa Margherita

Exclusively presented by TERLATO WINES

Pimento Cheese with Salt-and-Pepper Butter Crackers

PAGE 86

Active **1 hr;** Total **2 hr 45 min**
Serves **12**

CRACKERS

- **2 cups all-purpose flour, plus more for dusting**
- **2 cups whole-wheat pastry flour**
- **2 Tbsp. baking powder**
- **2 Tbsp. sugar**
- **1½ tsp. table salt**
- **¼ tsp. pepper, plus more for sprinkling**
- **10 Tbsp. unsalted butter, cubed and chilled, plus 3 Tbsp. melted butter**
- **6 Tbsp. canola oil**
- **⅔ cup plus 2 Tbsp. cold water**

PIMENTO CHEESE

- **2 garlic cloves, crushed**
- **1 jarred roasted red bell pepper, chopped**
- **8 oz. sharp cheddar cheese, shredded (2 cups)**
- **8 oz. Monterey Jack cheese, shredded (2 cups)**
- **4 oz. cream cheese at room temperature**
- **½ cup mayonnaise**
- **1 tsp. cayenne**
- **1 tsp. kosher salt**

1. Make the crackers In the bowl of a food processor, pulse both flours with the baking powder, sugar, salt and ¼ teaspoon of pepper. Add the cubed butter and the oil and pulse until the mixture resembles coarse meal. Add the water and pulse just until the dough comes together. Transfer to a lightly floured work surface and knead several times. Divide the dough in half and form into two 1-inch-thick squares. Wrap in plastic and refrigerate for 1 hour.

2. Line 2 baking sheets with parchment paper. On a lightly floured work surface, using a lightly floured rolling pin, roll out 1 piece of dough to an ⅛-inch-thick square. Using a fluted pastry cutter, cut the dough into twenty-four 2½-inch squares. Arrange the crackers on the prepared baking sheets, spaced ½ inch apart. Poke 4 rows of holes in the center of each cracker. Freeze the crackers until firm, 30 minutes.

3. Preheat the oven to 400°. Brush the crackers with half of the melted butter; sprinkle with pepper. Bake for 12 to 15 minutes, shifting the pans halfway through. Transfer the crackers to a rack to cool. Repeat Steps 2 and 3 with the remaining dough.

4. Meanwhile, make the pimento cheese In a food processor, pulse the garlic until finely chopped. Add the remaining ingredients and pulse until well blended. Scrape the pimento cheese into a large bowl and refrigerate for at least 1 hour before serving with the crackers.





"Carla just wants to be baking. She makes her granny's buttermilk rolls extra-tender by kneading butternut squash right into the dough."

—AUDREY HALL, CARLA'S MOM

Buttery Butternut Squash Rolls

Active **45 min;** Total **4 hr 30 min**
Makes **3 dozen**

- **1¼ cups whole milk**
- **½ cup butternut squash puree (see Note)**
- **2 Tbsp. sugar**
- **One 1-oz. packet active dry yeast**
- **1 large egg, beaten**
- **4¼ cups all-purpose flour, plus more for dusting**
- **2½ tsp. table salt**
- **1 stick unsalted butter, cut into tablespoons, plus 6 Tbsp. melted butter**
- **Canola oil, for greasing**

1. In a small saucepan, combine the milk, squash puree and sugar and cook over low heat, whisking, until the milk is lukewarm and the sugar is dissolved. Remove the pan from the heat. Whisk in the yeast and egg; let stand until foamy, 10 minutes.

2. In the bowl of a stand mixer fitted with the paddle, beat the 4¼ cups of flour and the salt at low speed just to combine. With the machine on, slowly add the warm milk mixture and beat until incorporated, about 1 minute. Beat in 1 tablespoon of the butter until completely incorporated; scrape down the side of the bowl. Add the remaining 7 tablespoons of butter, 1 tablespoon at a time. Beat the dough until well combined, about 2 minutes.

3. Fit the mixer with the dough hook. Knead the dough at medium speed until smooth, occasionally scraping down the side of the bowl and dusting with 1 to 2 tablespoons of flour if the dough sticks, about 5 minutes. Transfer the dough to a lightly oiled bowl, turn to coat with oil and cover with plastic wrap. Let stand in a warm place until doubled in bulk, about 2 hours.

4. Line 2 baking sheets with parchment paper. Gently press down on the dough; it should be tacky. Divide the dough into 36 equal pieces and cover with plastic wrap. Gently squeeze 1 piece of dough through your thumb and index finger to form a ball; pinch the bottom. Place the ball pinched side down on the prepared sheet. Repeat with the remaining pieces of dough, spacing the balls 1½ inches apart. Loosely cover the rolls with plastic wrap and let rest in a warm place until doubled in size, about 1 hour.

5. Preheat the oven to 400°. Brush the tops of the rolls with the melted butter. Bake for 15 to 18 minutes, until golden and cooked through, shifting the pans from top to bottom and front to back halfway through baking. Serve warm.

NOTE To make the puree, boil 1 cup of 1-inch-diced butternut squash for 20 minutes, then drain and puree.

MAKE AHEAD The rolls can be stored in an airtight container overnight; rewarm to serve.

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Buttermilk Eggnog Pie

Active **30 min**
Total **3 hr 45 min plus cooling**
Serves **12**

CRUST

- **1 cup all-purpose flour**
- **1½ tsp. sugar**
- **½ tsp. table salt**
- **1 stick cold unsalted butter, cut into ½-inch cubes**
- **2 Tbsp. ice water**

FILLING

- **1½ cups sugar**
- **1 Tbsp. all-purpose flour**
- **2 tsp. freshly grated nutmeg**
- **½ tsp. kosher salt**
- **3 large eggs, at room temperature**
- **5 Tbsp. unsalted butter, melted and cooled**
- **1 cup buttermilk, at room temperature**
- **1 Tbsp. dark rum**
- **1 tsp. pure vanilla extract**



Nutmeg and dark rum in the creamy filling evoke eggnog.



1. Make the crust In a medium bowl, whisk the flour with the sugar and salt. Add the butter and, using your fingertips, rub it into the flour until the mixture resembles coarse meal with some pea-size pieces remaining. Stir in the ice water just until the dough comes together. Form the dough into a ball, then flatten it into a 1-inch-thick disk. Wrap in plastic and refrigerate until firm, at least 1 hour or up to 1 day.

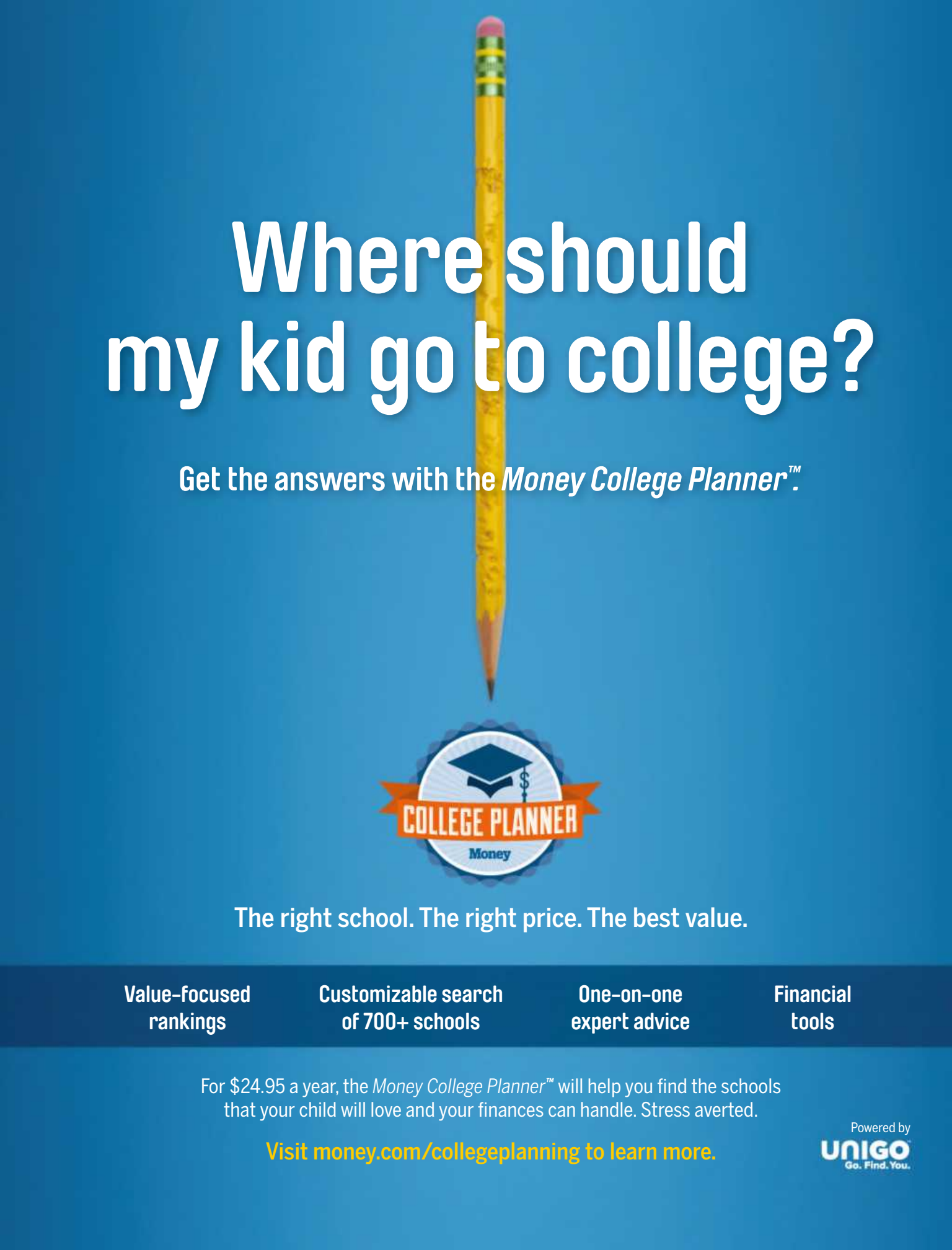
2. On a lightly floured work surface, using a lightly floured rolling pin, roll out the dough to a 12-inch round. Ease the dough into a 9-inch pie plate and tuck any overhang under itself. Crimp decoratively. Freeze until firm, about 30 minutes.

3. Preheat the oven to 425°. Line the dough with parchment paper, then fill with pie weights or dried beans. Bake for about 25 minutes, just until the dough is set. Remove the parchment paper and weights; bake for 8 to 10 minutes longer, until light golden. Transfer the crust to a rack to cool slightly, about 10 minutes. Reduce the oven temperature to 375°.

4. Make the filling In a large bowl, whisk the sugar with the flour, nutmeg and salt. Whisk in the eggs 1 at a time. While whisking constantly, slowly drizzle in the melted butter followed by the buttermilk, rum and vanilla. Pour the filling into the warm crust. Bake for 15 minutes, then reduce the oven temperature to 350° and bake for about 40 minutes longer, until the custard is just set at the edge and slightly jiggly in the center. Transfer the pie to a rack and let cool completely. Serve at room temperature or chilled.

MAKE AHEAD The pie can be refrigerated overnight.

continued on p. 199


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No Frills Negroni



- ¾ cup Italian aperitif
- 1 cup sweet Italian vermouth
- 1¼ cups gin
- 12 orange twists

Combine first 3 ingredients in a bowl.

Funnel mixture into a clean 750-milliliter bottle, leaving an inch of headroom at top; seal with a cork or cap. Store in refrigerator.

To make 1 cocktail, pour 2 ounces Italian aperitif mixture into a pint glass filled with ice. Stir rapidly for 20 to 30 seconds. Strain into a chilled cocktail glass. Garnish with an orange twist.

Cheese Crostini with Speck Alto Adige



- 6 (1-ounce) slices ciabatta bread
- 2 garlic cloves, halved
- ¼ cup (1 ounce) grated fresh Aged Pecorino Toscano PDO
- 2 ounces thinly sliced Speck Alto Adige PGI
- ½ teaspoon freshly ground black pepper

Preheat broiler.

Place bread on a baking sheet. Broil 1 minute or until lightly browned. Rub 1 side of each bread slice with cut half of garlic. Discard garlic. Sprinkle cheese evenly over bread. Broil 1 minute or until cheese melts. Divide speck evenly over bread. Sprinkle evenly with pepper.

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THE EXTRAORDINARY
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HAUSFREUNDE,
P. 102

Ultimate Christmas Cookie Platter

FOR LUISA WEISS, THE BLOGGER BEHIND THE WEDNESDAY CHEF AND AUTHOR OF *MY BERLIN KITCHEN*, CREATING THE PERFECT GERMAN COOKIE PLATTER REQUIRES A CAREFUL BALANCE OF TEXTURES AND FLAVORS.

AS AN Italian-American, I may seem an unlikely author of a book on classic German baking. But I was born and partially raised in Berlin, and I returned to live there again five years ago. I married into a German family and now have a small half-German child of my very own. So not only do my most vivid childhood memories involve German cookies and cakes, but I also know that my son will one day have these memories.

This Christmas, the first one that my three-year-old will conceivably recall, I'm particularly excited about putting together my trademark bunter teller, or "colorful plate"–a cookie platter offered to family and friends when they come over for cups of hot tea by candlelight in the dark winter months. Assembling a bunter teller is a kind of art form, with a really good one offering a wide variety of flavors and textures in careful balance.

FOOD PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: VIVIAN LUI; STYLE EDITOR: SUZIE MYERS. BOTTOM: F. ANTHEA SCHAAP





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I've always been a sucker for chewy gingerbread cookies, but including too many spiced confections throws the bunter teller off-kilter. It turns out, though, that German Christmas treats are way more diverse than I ever thought. After spending more than a year researching and testing dozens of cookie recipes for my forthcoming cookbook, *Classic German Baking*, I feel ready to create the best bunter teller of my life. So this year I'll be making rich and toasty hazelnut macaroons filled with tart raspberry jam; the buttery chocolate-and-marzipan-topped shortbread cookies called hausfreunde; and–my perennial favorite–chewy basler leckerli, a Swiss spiced bar thinly glazed with a glassy sugar syrup. Because my heart belongs to tradition.

Hausfreunde

PAGE 100

Active **50 min;** Total **3 hr**
Makes **2 dozen sandwich cookies**

These gorgeous chocolate-dipped almond-apricot sandwich cookies are somewhat labor-intensive but well worth the effort.

- **2 cups all-purpose flour**
- **¼ cup plus 1 Tbsp. granulated sugar**
- **¼ tsp. kosher salt**
- **1½ sticks cold unsalted butter, cubed**
- **1 large egg, beaten**
- **½ tsp. pure vanilla extract**
- **About ½ cup apricot jam**
- **7 oz. almond paste**
- **¾ cup confectioners' sugar**
- **5 oz. bittersweet chocolate, chopped**
- **24 walnut halves, toasted**

1. In a food processor, pulse the flour with the granulated sugar and salt. Add the butter and pulse until the mixture resembles coarse meal with some pea-size pieces remaining. Add the egg and vanilla and pulse until the dough just comes together. Scrape out onto a work surface and pat into a disk. Wrap in plastic and refrigerate until chilled, about 1 hour.

2. Preheat the oven to 350° and line 2 large rimmed baking sheets with parchment paper. On a lightly floured work surface, roll out the dough ¼ inch thick. Using a 2-inch round cookie cutter, stamp out cookies as close together as possible; transfer to the prepared baking sheets. Gather the scraps, reroll and stamp out more cookies. You should have a total of 48.

3. Bake the cookies for about 20 minutes, until golden; rotate the baking sheets from top to bottom and front to back halfway through baking. Transfer to a rack to cool.

4. In a small saucepan, warm the jam over moderate heat, stirring, until runny, about 3 minutes. Brush a thin layer of jam on 24 of the cookies and top with the remaining cookies.

5. In a medium bowl, combine the almond paste with the confectioners' sugar and knead until blended. Roll out the almond paste ⅛ inch thick between 2 sheets of parchment paper. Using a 2-inch round cookie cutter, stamp out 24 rounds. Brush the top of each cookie sandwich with another thin layer of jam and top with the rounds of almond paste.

6. In a microwave-safe bowl, heat the chocolate at high power in 30-second bursts until just melted. Stir until smooth. Dip the top of each sandwich cookie in the chocolate, just enough to coat the almond paste; transfer to the baking sheet. Top each cookie with a walnut half. Let the chocolate set before serving.

MAKE AHEAD The cookies can be stored at room temperature in an airtight container between wax paper for up to 5 days.

Basler Leckerli

Active **1 hr;** Total **1 hr 30 min**
Makes **4 dozen bars**

These classic bars from Weiss's book *My Berlin Kitchen* are great make-ahead cookies; in fact, they get more tender and flavorful the longer they sit.

- **¾ cup honey**
- **⅓ cup plus 1 Tbsp. granulated sugar**
- **¼ tsp. kosher salt**
- **2 cups all-purpose flour**
- **1½ tsp. baking powder**
- **1 large egg, lightly beaten**
- **⅔ cup blanched almonds, finely chopped**
- **½ cup finely chopped candied orange peel**
- **¼ cup finely chopped candied citron peel**
- **1 Tbsp. finely grated orange zest**
- **1½ tsp. finely grated lemon zest**
- **1½ tsp. ground cinnamon**
- **⅛ tsp. ground cloves**
- **⅛ tsp. freshly grated nutmeg**
- **¼ cup confectioners' sugar**

1. In a small saucepan, combine the honey with the granulated sugar and salt. Cook over moderate heat, stirring occasionally, until the honey and sugar are melted and beginning to simmer, about 3 minutes. Transfer to a large heatproof bowl and let cool slightly, about 20 minutes.

2. Preheat the oven to 350° and line a large rimmed baking sheet with parchment paper. In a small bowl, sift the flour with the baking powder. Using a sturdy spatula or wooden spoon, stir the egg into the honey mixture. Stir in the almonds, candied orange and citron peels, orange and lemon zests, cinnamon, cloves and nutmeg, then stir in the sifted flour.

3. Scrape the dough onto the prepared baking sheet and, with floured hands, press into a 12-by-9-inch rectangle, about ¼ inch thick. Bake for about 20 minutes, rotating the baking sheet halfway through, until golden and puffy.

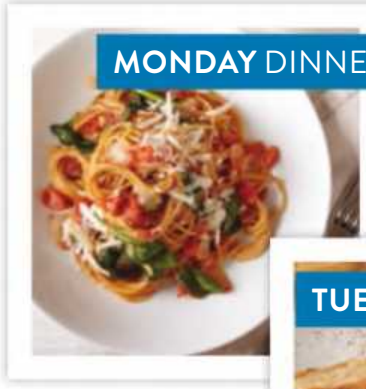
4. Meanwhile, in a small saucepan, combine the confectioners' sugar with 2 tablespoons of water and bring to a boil over moderately high heat. Boil the syrup until it begins to thicken, about 5 minutes. Keep warm.

5. As soon as the leckerli is done, brush the surface with the hot glaze. While it's still hot, carefully slide the parchment onto a work surface. Using a sharp knife, trim the edges of the rectangle and cut the leckerli into 2-by-1-inch bars. Let cool before serving.

MAKE AHEAD The bars can be stored at room temperature in an airtight container with half of an apple for up to 2 months. Swap out the apple once a week.

BASLER LECKERLI ADAPTED FROM *MY BERLIN KITCHEN*, © 2012 BY LUISA WEISS. PUBLISHED BY PENGUIN, AN IMPRINT OF PENGUIN PUBLISHING GROUP, A DIVISION OF PENGUIN RANDOM HOUSE LLC.


BASLER LECKERLI



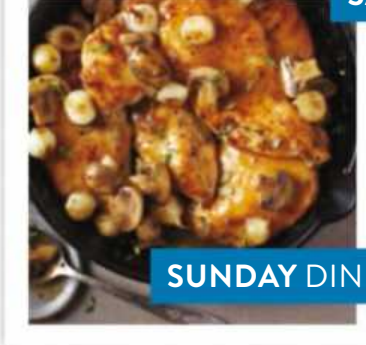










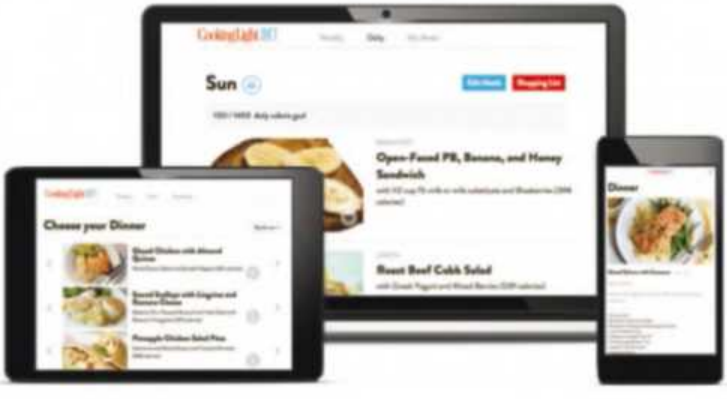


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"Assembling a bunter teller, or 'colorful plate,' of cookies is a kind of art form."
—LUISA WEISS

Haselnussmakronen

Active **45 min;** Total **1 hr**
Makes **about 30 cookies**

These no-fuss raspberry-hazelnut macaroons from Weiss's upcoming cookbook, *Classic German Baking,* are some of her favorite cookies for Christmas. "No complicated doughs that need to ripen for weeks, no rolling or cutting," she says. "You just throw the dough together, heat up some jam and you're almost there."

1½ cups whole hazelnuts
2 large egg whites
¼ tsp. kosher salt
¾ cup sugar
½ cup raspberry jam

1. Preheat the oven to 400° and line 2 large rimmed baking sheets with parchment paper.

2. Spread the hazelnuts in a pie plate and toast until the skins split and the nuts are fragrant, about 10 minutes. Transfer to a clean kitchen towel and rub together to release the skins. Let the hazelnuts cool completely.

3. In a food processor, pulse the hazelnuts until finely chopped. In a medium bowl, using a hand mixer, beat the egg whites with the salt at medium speed until foamy, 2 minutes. Gradually add the sugar and continue beating until soft peaks form when the beaters are lifted, 5 to 7 minutes. Fold in the hazelnuts.

4. Using a 1-ounce ice cream scoop or a soup spoon, scoop 1½-inch rounds of the batter onto the prepared baking sheets, about 1 inch apart. Bake the cookies for 11 to 13 minutes, until fragrant and lightly browned; rotate the baking sheets from top to bottom and front to back halfway through baking. Remove the cookies from the oven and, while they're still hot, carefully make an indentation in the center of each with the back of a teaspoon.

5. In a small saucepan, boil the raspberry jam for 30 seconds, until slightly thickened. Carefully spoon about 1 teaspoon of the hot jam into the center of each cookie. Let the jam set and the cookies cool completely before serving.

MAKE AHEAD The cookies can be stored at room temperature in an airtight container between wax paper for up to 4 days.

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RESTAURANT TRENDS

Chinese Food Outside the Takeout Box

CHEFS AND OTHER TASTEMAKERS ARE CREATING A NEW KIND OF CHINESE-AMERICAN COOKING.

BY **CHELSEA MORSE**



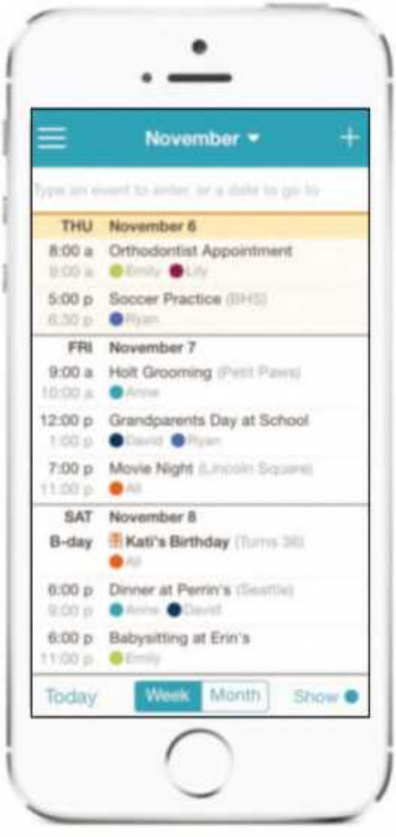
ANGRY PIG FRIED RICE, P. 108

CHEAP CHINESE TAKEOUT is an American icon, which may explain why chefs in the United States have been both reticent to mess with it and blind to its potential. But as more chefs visit Beijing, Shanghai, Chengdu and beyond, they're learning that the true story of Chinese food is largely untold in the US: At its core, this cooking reflects a farm-to-table tradition, driven by vegetables (many of them region-specific) and seasonality. "Ironically, authentic Chinese food doesn't travel well in a takeout container," says chef Josh Grinker of the new Kings County Imperial in Brooklyn. "It has an immediacy to it. It isn't meant to sit." Here's a look at the chefs, market impresarios and cookbook authors who are exploring regional cuisine with local ingredients, changing the way Americans think about Chinese food with recipes that are fresh, bright and modern.

FOOD PHOTOGRAPHS: BARNARD & MEYER

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NEW RESTAURANTS

Kings County Imperial

BROOKLYN

Growing up in New York City, Josh Grinker ate Chinese food once a week with his grandfather. But he didn't become obsessed with the cuisine until he began working at A Single Pebble restaurant in Burlington, Vermont—fermenting sauces in clay pots, inflating poultry with air to crisp its skin for Peking duck. Traveling to China soon afterward with his business partner, Tracy Jane Young, inspired him to open Kings County Imperial. The backyard garden supplies the kitchen with Chinese red mustard greens, purple yard-long beans, four types of cucumbers and a host of edible flowers. Grinker also uses small-batch soy sauce, produced exclusively for the restaurant by a family in southern China and dispensed by tap at the bar to keep it fresh. *20 Skillman Ave.; kingscoimperial.com.*



"There's plenty of crappy Chinese food in America, and also some very high-end, imperial cuisine. We want to showcase food that has an earthy, provincial feel, right in the middle."

—JOSH GRINKER, KINGS COUNTY IMPERIAL

Angry Pig Fried Rice

PAGE 106

Active **30 min;** Total **1 hr**
Serves **4**

Josh Grinker and Tracy Jane Young make this version of fried rice using spicy pork jerky, a.k.a. "angry pig." Here, they substitute smoky bacon for the jerky and add chile-garlic sauce to bump up the heat. Their favorite store-bought sauce is Lan Chi Chili Paste with Garlic, available at Chinese markets or amazon.com.

- **1 cup jasmine rice**
- **¾ tsp. whole Sichuan peppercorns**
- **6 slices of bacon (5 oz.), chopped into 1-inch pieces**
- **3 large eggs, beaten**
- **Kosher salt**
- **1 Tbsp. finely chopped peeled fresh ginger**
- **½ cup chopped scallions, plus more for garnish**
- **4 oz. snow peas, thinly sliced on the diagonal (1⅔ cups)**
- **5 oz. Asian-flavored marinated baked tofu, cut into ¼-inch dice (1 cup)**
- **1½ tsp. chile-garlic sauce, plus more for serving**
- **1 Tbsp. distilled white vinegar**
- **½ tsp. toasted sesame oil**
- **Black pepper**

1. In a medium saucepan, combine the rice with 1½ cups of water and bring to a boil. Cover, reduce the heat to low and cook until all of the liquid is absorbed and the rice is tender, about 20 minutes. Remove the pan from the heat and let stand covered for 10 minutes. Fluff the rice with a fork and spread out on a baking sheet in an even layer to cool completely.

2. Meanwhile, in a small skillet, toast the Sichuan peppercorns over moderately low heat, stirring, until fragrant, 2 minutes. Let cool, then finely grind in a spice grinder.

3. In a large nonstick skillet, cook the bacon over moderate heat, stirring occasionally, until golden and crisp, about 5 minutes. Using a slotted spoon, transfer to a paper towel–lined plate to drain. Reserve 5 tablespoons of the bacon fat (if you don't have enough, use canola oil to get to 5 tablespoons); discard any remaining fat. Wipe out the skillet.

4. Heat 1 tablespoon of the reserved bacon fat in the skillet. Add the eggs, season with salt and cook over moderate heat, stirring constantly, until scrambled, about 30 seconds. Scrape the eggs into a small bowl.

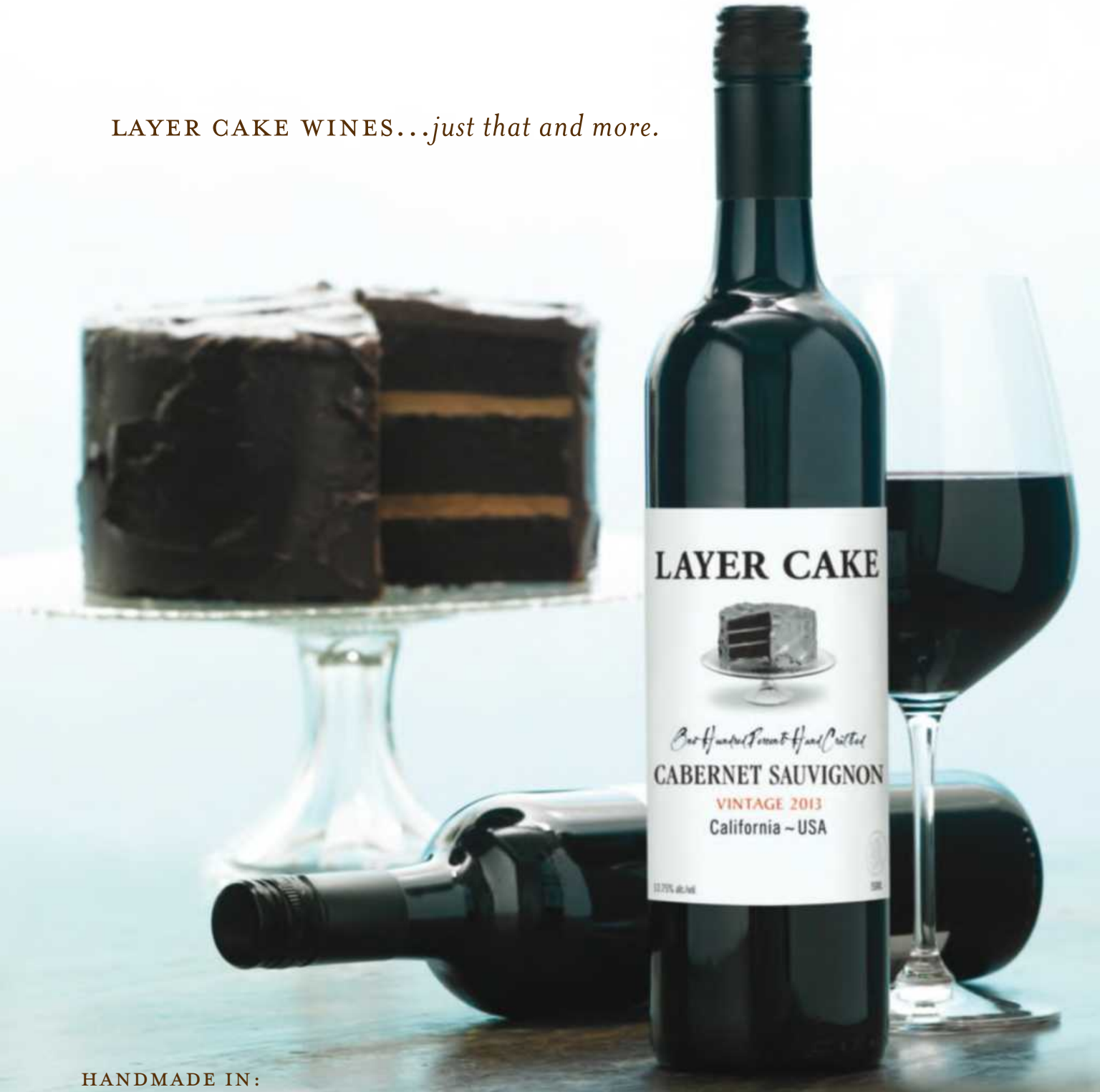
5. Add 2 tablespoons of the bacon fat to the skillet along with the ginger and ½ cup of scallions and cook until softened, 1 minute. Stir in the snow peas and tofu and cook until the snow peas are crisp-tender, about 2 minutes. Add the remaining 2 tablespoons of bacon fat along with the 1½ teaspoons of chile sauce, the ground Sichuan peppercorns and the vinegar. Add the rice and cook, stirring, until combined and the rice is hot, about 2 minutes. Stir in the bacon, eggs and sesame oil and season with salt and pepper. Transfer the rice to a bowl, garnish with scallions and serve with chile sauce.

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"China is the second largest economy in the world now, and when people travel there, they see seasonal, ingredient-driven food, not the beef with broccoli that's on every restaurant menu across the US."

—GEORGE CHEN, CHINA LIVE

Preview: China Live

SAN FRANCISCO

Cecilia Chang, the grande dame of Chinese cuisine in America, consulted on San Francisco's newest food hall, due to open in early 2016. It will have a rare tea shop, a market selling fresh Chinese produce, a craft-cocktail bar inspired by 1920s Shanghai gangster hangouts and three dining spaces. Dishes like wok-seared cubed steak "mah-jongg" with shishito peppers (above) will appear on the tasting menu at Eight Tables by George Chen, accessible via a semi-secret alleyway and freight elevator. Says Chen, "When people from China come here, they'll say, 'This is real Chinese food.'" *644 Broadway; chinalivesf.com.*

Wok-Seared Steak Mah-Jongg with Shishito Peppers

Total **35 min;** Serves **4 to 6**

George Chen's steak mahjong uses filet tips cut into pieces the size of mah-jongg tiles. When he's serving the dish to a large group, he mounds the peppers in the middle of a platter and arranges the tiles of meat around them.

- **¼ cup plus 1 tsp. canola oil**
- **1 lb. shishito peppers, stemmed**
- **Kosher salt and pepper**
- **1 lb. filet mignon, New York strip or rib eye steak, cut into 1-inch pieces**
- **1 Tbsp. potato starch or cornstarch**
- **3 garlic cloves, minced**
- **1 small shallot, minced**
- **2 Tbsp. rice wine, vermouth or dry white wine**
- **2 Tbsp. kecap manis (see Note) or 1 Tbsp. soy sauce mixed with 1 Tbsp. tomato paste**
- **1 Tbsp. fresh lemon juice**
- **1 tsp. toasted sesame seeds**
- **½ tsp. toasted sesame oil**
- **Steamed rice, for serving**

1. In a large skillet, heat 1 tablespoon of the canola oil. Add half of the shishito peppers and season with salt and pepper. Stir-fry over moderately high heat until crisp-tender and charred in spots, 4 to 5 minutes. Transfer to a bowl. Repeat with 1 tablespoon of the oil, the remaining shishitos and salt and pepper.

2. In a bowl, season the steak with salt and pepper and toss with 1 teaspoon of oil. Sprinkle with the potato starch and toss to coat. Heat the remaining oil in the skillet. Add the steak and stir-fry over moderately high heat until browned, 3 minutes. Add the steak to the shishitos.

3. Add the garlic and shallot to the skillet and cook over moderate heat, stirring, until golden, about 2 minutes. Add the rice wine, scraping up any browned bits on the bottom of the skillet. Add the kecap manis, steak and shishito peppers and stir-fry until nicely glazed, about 2 minutes. Stir in the lemon juice, sesame seeds and sesame oil and season with salt and pepper. Serve with steamed rice.

NOTE Kecap manis is an Indonesian soy sauce that's slightly thick and sweet. Look for it at Asian markets or on Amazon.

WINE Juicy, fruit-forward red: 2013 Tasca d'Almerita Lamùri Nero d'Avola.

More Previews and Openings

Mister Jiu's
San Francisco

When his Chinatown restaurant opens in spring 2016, Brandon Jew (ex–Bar Agricole) will revamp old-school Chinese-American dishes like egg foo yung. *28 Waverly Place; misterjius.com.*

Big Boss Chinese
Decatur, GA

Guy Wong grew up taking orders at his parents' Atlanta-area Chinese restaurant; he'll reprise their traditional Cantonese recipes when he launches his new spot in spring 2016. *312 Church St.; bigbosschinese.com.*

Duck Duck Goat
Chicago

Inspired by a trip to Beijing, Chengdu, Shanghai and Hangzhou, chef Stephanie Izard honed her noodle-making skills for over a year to prepare for her first Chinese restaurant, slated for early 2016. *857 West Fulton Market; duckduckgoatchicago.com.*

Peter Chang
Arlington, VA

Devotees of the brilliant chef, who's known for popping up in restaurants and disappearing just as quickly, can now find his Sichuan cooking in the Washington, DC, area. *2503-E N. Harrison St.; peterchangarlington.com.*

Wu Chow
Austin

At this new spot from C.K. Chin of Swift's Attic, dishes like kung pao quail have a Texas twist. Chin also honors classics such as Peking duck. *500 W. 5th St.; wuchowaustin.com.*

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Lionhead

SEATTLE

Chef Jerry Traunfeld is known for his Indian-inflected flagship Poppy, but he's been cooking Chinese dishes like mapo tofu and kung pao chicken as a hobby at home for decades. Now, at his new restaurant, Lionhead, he's using Sichuan ingredients like chiles and peppercorns in spicy dishes such as wok-fried crispy chicken. He carefully avoids debates about authenticity. "I stay away from that word," he says. "I'm putting my own spin on many of the dishes. In traveling, I discovered that chefs in China incorporate influences from the West into their food, too. It's an evolving cuisine just like any other."

618 Broadway Ave. E.; lionheadseattle.com.

Crispy Wok-Fried Chile Chicken

Total **45 min;** Serves **4**

Jerry Traunfeld adds plenty of dried chiles to flavor his chicken, but he cautions that they're not meant to be eaten.

- **1 large egg white, beaten**
- **⅓ cup cornstarch**
- **2 tsp. soy sauce**
- **2 tsp. Shaoxing wine or dry sherry**
- **1 tsp. toasted sesame oil**
- **1¾ tsp. kosher salt**
- **1 lb. skinless, boneless chicken thighs, cut into ¾-inch pieces**
- **1 cup white rice flour**
- **2 cups canola oil**
- **1½ oz. Chinese dried red chiles**
- **1 Tbsp. Sichuan peppercorns**
- **2 tsp. minced peeled fresh ginger**
- **1 tsp. minced garlic**
- **8 scallions, cut into 1-inch lengths**
- **1 tsp. sugar**
- **1 cup lightly packed basil leaves**

1. In a medium bowl, combine the egg white, cornstarch, soy sauce, wine, sesame oil and 1 teaspoon of the salt. Add the chicken and turn to coat. Let stand for 15 minutes.

2. Remove the chicken from the marinade and transfer to a large bowl. Add the rice flour and toss to coat, separating the pieces of chicken as necessary. Transfer the chicken to a colander and shake well to remove any excess rice flour.

3. In a wok, heat the canola oil to 300°. Add the chiles and fry until bright red and plump, about 15 seconds. Using a slotted spoon, transfer the chiles to another large bowl.

4. Heat the oil to 350°. Add half of the chicken and fry over high heat, stirring occasionally, until golden, crisp and cooked through, about 4 minutes. Using a slotted spoon, transfer the chicken to the bowl with the chiles. Repeat with the remaining chicken.

5. Pour off all but 2 tablespoons of oil from the wok. Add the Sichuan peppercorns, ginger and garlic and stir-fry over moderate heat until softened but not browned, about 30 seconds. Add the scallions and stir-fry for 15 seconds. Add the chicken, chiles, sugar and the remaining ¾ teaspoon of salt and stir-fry until hot, 1 to 2 minutes. Stir in the basil until wilted, then transfer the chicken and chiles to a bowl and serve right away.

WINE Fresh, lightly sweet German Riesling: 2014 Weiser-Künstler Feinherb.

Treat Eggs to a Morning Wake Up Call.



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NEW COOKBOOKS

101 Easy Asian Recipes

BY PETER MEEHAN AND THE EDITORS OF *LUCKY PEACH*

Meehan and the team behind indie magazine *Lucky Peach* create great versions of Asian takeout favorites, many adapted from recipes by chefs—the hot-and-sour soup was inspired by a dish from Joanne Chang. "We're reclaiming the goopy, satisfying stuff we eat from takeout cartons at home on the couch watching John Cusack movies," Meehan says.



Hot-and-Sour Soup

Active **25 min;** Total **50 min**
Serves **4**

- **1 oz. dried wood ear mushrooms (½ cup)**
- **2 Tbsp. canola oil**
- **½ lb. lean pork shoulder, sliced ⅛ inch thick and cut into 1-by-¼-inch strips**
- **1 Tbsp. finely chopped garlic**
- **1 Tbsp. finely chopped peeled fresh ginger**
- **½ cup chopped scallions**
- **4 cups chicken stock or low-sodium broth**
- **½ lb. soft tofu, cut into ½-inch dice**
- **⅓ cup unseasoned rice vinegar, plus more for serving**
- **3 Tbsp. soy sauce**
- **1 tsp. sugar**
- **1 tsp. black pepper**
- **1 tsp. toasted sesame oil**
- **1 Tbsp. Sriracha, plus more for serving**
- **Kosher salt**
- **2 large eggs, beaten**

1. In a small bowl, cover the mushrooms with boiling water and let stand until softened, about 30 minutes. Drain and coarsely chop the mushrooms; discard the soaking water.

2. In a large saucepan, heat the canola oil. Add the pork, garlic, ginger and scallions and cook over moderately high heat, stirring occasionally, until the pork is golden brown, about 3 minutes. Stir in the stock and add the tofu, ⅓ cup of vinegar, the soy sauce, sugar, pepper, sesame oil, mushrooms and 1 tablespoon of Sriracha. Bring the soup to a simmer and season with salt. While stirring constantly, drizzle in the eggs and cook until strands form, 1 minute. Serve hot, passing rice vinegar and Sriracha at the table.



Phoenix Claws and Jade Trees

BY KIAN LAM KHO

Red Cook blogger Kian Lam Kho focuses on basic techniques—flash-poaching, deep-frying, hang-roasting—in his first cookbook, a compendium of specialties from throughout China. Organizing recipes by technique, he shows how to master dishes from the simple (cucumber salad) to the complex (yin-yang fried tofu-skin rolls).

Homestyle Cucumber Salad with Garlic

Active **5 min;** Total **25 min**
Serves **4**

- **1 large hothouse cucumber (1 lb.)—quartered lengthwise, seeded and cut into 2-inch lengths**
- **1 Tbsp. minced garlic**
- **½ tsp. kosher salt**
- **1 Tbsp. toasted sesame oil**

1. In a medium bowl, toss the cucumber with the garlic and salt. Cover and refrigerate for 20 minutes.

2. Drain the cucumber and transfer to a serving bowl. Drizzle with the sesame oil and serve cold.

MAKE AHEAD The cucumbers can be refrigerated overnight.

BOTTOM: ANTHONY BOURDAIN BOOKS/ECCO. HOT-AND-SOUR SOUP REPRINTED FROM *LUCKY PEACH PRESENTS: 101 EASY ASIAN RECIPES*. COPYRIGHT © 2015 BY LUCKY PEACH, LLC. PUBLISHED BY CLARKSON POTTER, AN IMPRINT OF PENGUIN RANDOM HOUSE, LLC. HOMESTYLE CUCUMBER SALAD WITH GARLIC REPRINTED FROM *PHOENIX CLAWS AND JADE TREES: ESSENTIAL TECHNIQUES OF AUTHENTIC CHINESE COOKING* BY KIAN LAM KHO. PUBLISHED BY CLARKSON POTTER/PUBLISHERS, AN IMPRINT OF PENGUIN RANDOM HOUSE LLC



The Mission Chinese Food Cookbook by Danny Bowien

F&W Best New Chef 2013 Danny Bowien–inventor of kung pao pastrami, salt cod fried rice and other genius dishes–is one of the key reasons for American chefs' new obsession with Chinese food. His first cookbook tracks his restaurant's amazing rise from San Francisco pop-up to New York City star.

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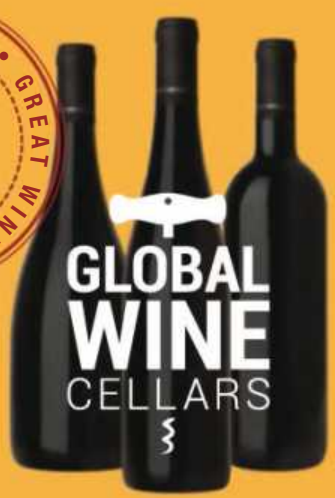
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HANDBOOK



"Mastering My Mistakes" cocktail lesson:

Anjou Punch (p. 118)

Mott & Mulberry (p. 118)

DO!

1

Leo has a refined "shake" that looks like a figure eight. I couldn't quite get that right, but mine is still effective: I hoist the shaker over my right shoulder, then push toward my left foot, over and over. The benefit is that if any liquid spurts out, it won't splatter me or the guests.

Mixologist Leo Robitschek checks out Dana Cowin's shaking technique at The NoMad Bar in Manhattan.

MASTERING MY MISTAKES PHOTOGRAPHS: NICOLE FRANZEN; GROOMER: JESSIE RILEY

Mastering My Mistakes

Inspired by her book, *Mastering My Mistakes in the Kitchen,* F&W editor in chief **Dana Cowin** gets a lesson on making holiday drinks. Her tutor: Leo Robitschek, the star mixologist behind Manhattan's NoMad Bar and *The NoMad Cocktail Book*.



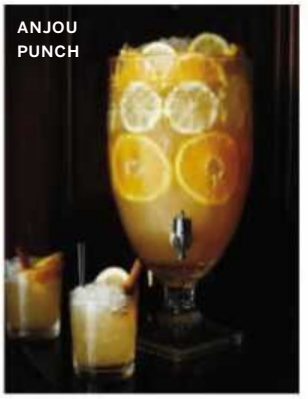
1 Worried about spilling, I always hold the jigger over the shaker. Turns out this is a bad idea because if I do spill, I'll have no idea how much booze I've tipped into the shaker, or how much more I'll need for the drink. Leo says to always hold the jigger off to the side.



2 My decorative citrus slices for the Anjou Punch fell flat on the ice. Leo showed me how to push some of the crushed ice to the middle of the bowl, slide each slice of citrus into place with a long stirrer, then push the ice back to keep the fruit in place.



3 To make punch for 12, I combined all the ingredients at once. But Leo prefers working in batches, to be sure the ingredients are well mixed; then he pours everything into the ice-filled punch bowl.





Anjou Punch

Total **40 min;** Serves **12**

- **Three 3-inch cinnamon sticks, broken into pieces, plus whole cinnamon sticks for garnish**
- **½ cup sugar**
- **Crushed ice**
- **Orange and lemon wheels**
- **12 oz. Cognac**
- **12 oz. Belle de Brillet (pear liqueur)**
- **9 oz. fresh lemon juice**
- **6 oz. triple sec**
- **12 oz. chilled Champagne**

1. In a small saucepan, cover the broken cinnamon sticks with 1 cup of water and bring to a boil. Simmer over moderately low heat until reduced by half. Stir in the sugar until dissolved. Let cool, then strain through a fine sieve into a bowl; refrigerate until chilled.

2. Mound crushed ice in the middle of a large punch bowl. Using a long stirrer or spoon, slide orange and lemon wheels against the inside of the punch bowl, then push the crushed ice back to keep the fruit in place.

3. In a cocktail shaker, combine one-fourth each of the cinnamon syrup, Cognac, Belle de Brillet, lemon juice and triple sec; shake well. Add one-fourth of the Champagne and shake once, then add to the punch bowl. Repeat the shaking 3 more times with the remaining ingredients. Serve the punch in crushed-ice-filled glasses, garnished with cinnamon sticks and orange and lemon wheels.

Mott & Mulberry

Total **5 min;** Makes **1 cocktail**

- **1 oz. rye**
- **1 oz. Luxardo Amaro Abano**
- **¾ oz. apple cider**
- **¼ oz. pure maple syrup**
- **¼ oz. fresh lemon juice**
- **Ice**
- **5 thin apple slices, skewered on a toothpick, for garnish**

In a shaker, combine everything except the ice and apple slices. Fill the shaker with ice, cover and shake well. Using a fine sieve as well as a cocktail strainer (preferably a Hawthorne), strain the cocktail into a chilled coupe. Garnish with the apple slices.

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Salad of the Month: Spinach

Seattle chef and restaurateur **Ethan Stowell** of Staple & Fancy created this month's visual guide. Look for the salads at Chefs Club by Food & Wine, our downtown New York restaurant (chefsclub.com).



HARICOTS VERTS + CRAB + AVOCADO

Red Wine–Dijon Vinaigrette

Total: 15 min; Makes ¾ cup

In a small saucepan, bring ½ cup **dry red wine** to a simmer. Cook over moderate heat until reduced to 2 Tbsp., about 8 minutes. Transfer to a medium bowl to cool. Whisk in ¼ cup **red wine vinegar** and 1 Tbsp. **Dijon mustard**. Whisking constantly, slowly drizzle in ¼ cup **grapeseed** or **canola oil** until well emulsified. Season with **salt** and **pepper**.



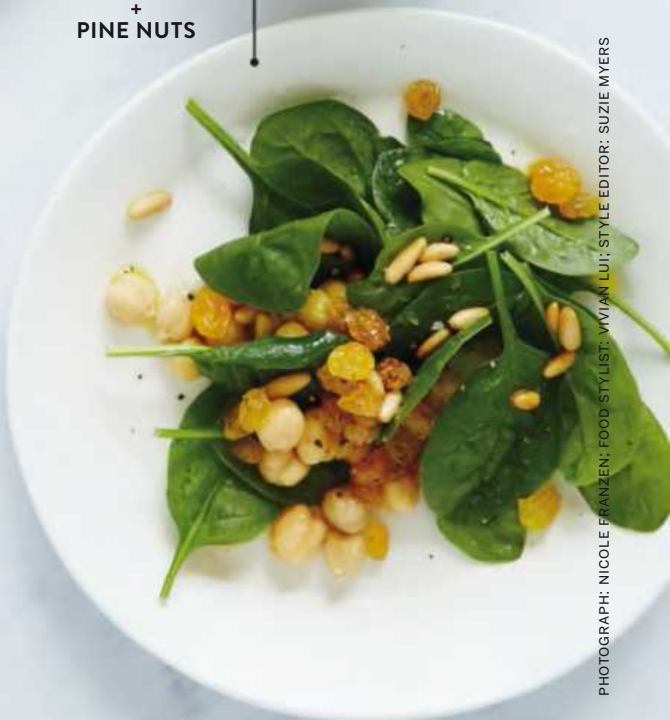


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PHOTOGRAPH: NICOLE FRANZEN; FOOD STYLIST: VIVIAN LUI; STYLE EDITOR: SUZIE MYERS

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15 minutes

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NOTE: Like many dishes, cacio e pepe is simple to make, but difficult to master. You need to mix the pasta quickly but thoroughly, making sure that the cheese melts properly into a cream rather than clumping up into bits. The key is to balance water and cheese and it can only be done by eye as you mix.



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WHAT WORKS

Nothing beats a cookout in the crisp fall air outside of the stadium—or in front of the big screen. Enjoy classic dishes like barbecued ribs, chicken wings and pulled pork sandwiches.



WHAT TO PAIR

GHOST PINES 2013 SONOMA/SAN JOAQUIN ZINFANDEL

With aromas that bring to mind raspberries and framboise, plus a crack of black pepper, this is a classic Zinfandel with layers of fruit straight through the lengthy finish.

RATING

90 PTS

THE TASTING PANEL
JUNE 2015

THANKSGIVING

Thanksgiving brings family and friends together of all generations, celebrating gratitude. Roasted meats with savory sauces as well as a "potluck" of sides will benefit from wine that's rich and approachable.

MACMURRAY ESTATE VINEYARDS 2013 RUSSIAN RIVER PINOT NOIR

A California Pinot with Burgundian elegance and restraint, this medium-bodied red brims with savory notes of sarsaparilla and bright red cherry fruit, bound by a solid core of medium-sweet food-friendly tannins.



90 PTS

WINE REVIEW ONLINE
JUNE 2015

HOLIDAY BRUNCH

When delectable possibilities range from pancetta-wrapped pork roast to potato pancakes with apple sauce, the wine needs to be nimble and assertive as well as delicious.



FREI BROTHERS RESERVE 2013 RUSSIAN RIVER CHARDONNAY

This bright, lively white delivers both crisp acidity and creamy fruit, making it refreshing and plush, with a kiss of soft vanilla in the finish.

90 PTS

THE TASTING PANEL
APRIL 2015

GIFTING GALA

As the generous and gracious host of your yearly holiday gift giving party, keep the focus on your guests by serving make-ahead hors d'oeuvres like roast beef toasts, shrimp cocktail and a cheese and charcuterie board.

LOUIS M. MARTINI 2012 SONOMA COUNTY CABERNET SAUVIGNON

This superbly balanced Sonoma Cabernet offers waves of black berry and cherry fruit, complemented by an earthy, silky finish. It's a high quality Cabernet Sauvignon offering outstanding value for the price.



88 PTS

WINE ADVOCATE
DECEMBER 2013

COMPANY PARTY

Whether your company party is at a restaurant or in your boss' home, choose a winter white wine that is truly memorable and offers a taste of luxury for all to enjoy.



WILLIAM HILL ESTATE 2013 NAPA VALLEY CHARDONNAY

Here's a Chardonnay that introduces itself before you even sip it, wafting a bouquet of orange blossom and jasmine that leads to a silky, creamy texture that's balanced beautifully with acid in the finish.

90 PTS

WINE ENTHUSIAST
MAY 2015

NEW YEAR'S DINNER

There's dinner and drinks to be enjoyed before the champagne corks pop, so keep it simple by serving a buffet style meal with a wine that goes with everything from start to finish.

BRANCAIA TRE 2012 TOSCANA SANGIOVESE-CAB-MERLOT BLEND

This medium-bodied red brims with bright dried cherry fruit aromas and flavors, dancing lightly through mild tannins and savory notes, with a juicy and delicious finish.



91 PTS

JAMESSUCKLING.COM
OCTOBER 2014

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Market Math: Beef

F&W's Justin Chapple

1
Steak Tacos

In a bowl, whisk 3 Tbsp. **soy sauce** with 1 Tbsp. each finely grated **garlic** and **fresh ginger**. Brush over 1½ lbs. **skirt steak** cut into 5-inch lengths; let stand for 20 minutes. Cook the steak in a large cast-iron skillet over high heat, turning once, until medium-rare, 6 minutes. Let rest 5 minutes. Slice and serve with **tortillas**, **pineapple**, **red onion** and **cilantro**.

2
Grilled Short Ribs

In a bowl, mix ¼ cup packed **light brown sugar**, 1½ Tbsp. **kosher salt**, 1 Tbsp. each **paprika** and **chili powder**, and 1 tsp. each **garlic salt**, **dried oregano** and **black pepper**. Rub onto 3¾ lbs. **flanken-style beef short ribs** (sliced ⅓ inch thick); let stand 20 minutes. Grill over high heat, turning once, for 6 minutes. Serve with **lemon wedges** and a side of **slaw**.

3
Steak with Apple Salsa

Mix ⅓ cup **olive oil** with 3 Tbsp. **Champagne vinegar** and ¼ cup each minced **radish** and **crisp apple**; season with **salt** and **pepper**. Serve over grilled **rib eye steaks**.

4
Beef Stew with Dill

In a large saucepan, heat 2 Tbsp. **olive oil**. Season 2 lbs. **beef chuck** (cut into 1½-inch pieces) with **salt** and **pepper** and brown in the skillet over moderately high heat, turning, about 10 minutes. Add 1 quart **chicken stock** and 6 halved **shallots**; bring to a boil. Simmer over low heat for 1½ hours, until the meat is tender. Add ½ lb. **carrots** (cut into 2-inch pieces); simmer for 12 minutes. Add 1½ cups **frozen peas**, 5 oz. **curly spinach** and 2 Tbsp. chopped **dill**; cook 2 minutes. Serve with **crusty bread**.

PHOTOGRAPHS: EVA KOLENKO; FOOD STYLIST: LILLIAN KANG; PROP STYLIST: NATASHA KOLENKO



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Mad Genius Tips: Poached Eggs

Justin Chapple, star of F&W's Mad Genius Tips videos, shares his easy method for poaching lots of eggs, plus three recipes.



MUFFIN-TIN TRICK

Justin uses the oven to poach up to 12 eggs at a time. He cracks each egg into a muffin tin with a little bit of water in the cups.

Warm Lentils with Smoked Trout and Poached Eggs

Total **30 min;** Serves **6**

- **1½ cups green lentils**
- **8 oz. boneless smoked trout fillet, skin removed, trout broken up into large flakes**
- **5 oz. baby spinach**
- **⅓ cup snipped chives**
- **¼ cup fresh lemon juice**
- **3 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **6 large eggs**

1. Preheat the oven to 350°. In a medium saucepan, cover the lentils with water and bring to a boil. Simmer over moderate heat until tender, about 20 minutes. Drain well and transfer to a large bowl. Fold in the trout, spinach, chives, lemon juice and olive oil and season with salt and pepper.

2. Pour 1 tablespoon of water into 6 cups of a 12-cup muffin tin. Crack an egg into each of the 6 water-filled cups and season with salt and pepper. Bake the eggs for 13 to 15 minutes, until the whites are just firm and the yolks are still runny. Spoon the lentil salad onto plates. Using a slotted spoon, immediately transfer the eggs to the plates and serve.

MAD GENIUS TIPS PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: VIVIAN LUI; STYLE EDITOR: SUZIE MYERS

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Chickpeas with Eggs and Mustard Greens

Total **30 min;** Serves **6**

- **6 large eggs**
- **Kosher salt and pepper**
- **¼ cup extra-virgin olive oil**
- **4 shallots, thinly sliced**
- **6 garlic cloves, thinly sliced**
- **1 Fresno chile, seeded and thinly sliced**
- **Two 15-oz. cans chickpeas, rinsed and drained**
- **2½ cups chicken stock or low-sodium broth**
- **4 oz. mustard greens, stemmed, leaves torn**

1. Preheat the oven to 350°. Pour 1 tablespoon of water into 6 cups of a 12-cup muffin tin. Crack an egg into each of the 6 water-filled cups and season with salt and pepper. Bake the eggs for 13 to 15 minutes, until the whites are just firm and the yolks are still runny. Using a slotted spoon, immediately transfer the eggs to a plate.

2. Meanwhile, in a large skillet, heat the olive oil. Add the shallots, garlic and chile and cook over moderate heat until softened, about 5 minutes. Stir in the chickpeas and stock and bring to a boil. Add the mustard greens and cook until just wilted, 3 minutes. Season with salt and pepper. Ladle into 6 bowls and top with the eggs.





Open-Face Egg and Griddled Ham Breakfast Sandwiches

Total **30 min;** Makes **12**

- **1 dozen large eggs**
- **Kosher salt and pepper**
- **6 oz. thinly sliced baked ham**
- **1 cup mixed chopped herbs, such as parsley, tarragon and chives**
- **1 Tbsp. fresh lemon juice**
- **6 slider buns, split and lightly toasted**

1. Preheat the oven to 350°. Pour 1 tablespoon of water into each cup of a 12-cup muffin tin. Crack an egg into each cup and season with salt and pepper. Bake the eggs for 13 to 15 minutes, until the whites are just firm and the yolks are still runny. Using a slotted spoon, immediately transfer the eggs to a plate.

2. Meanwhile, in a medium skillet, cook the ham over moderate heat, turning, until hot, about 2 minutes. In a small bowl, toss the herbs with the lemon juice and season with salt and pepper.

3. Arrange the split buns cut side up on a platter. Top with the ham, eggs and herbs. Serve open-face.

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Christopher Kostow, Michelin Three-Star Chef at
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The Next

Big

Thing

Is Here

SAMSUNG

Cravings

This epic cake is from **Cheryl and Griffith Day** of Savannah's Back in the Day Bakery. Try it at Chefs Club by Food & Wine, our downtown New York restaurant (chefsclub.com).

Triple-Layer Sour Cream Chocolate Cake

Active **1 hr 15 min**
Total **2 hr 45 min;** Serves **12**

CAKE

- **Unsalted butter, for greasing**
- **3 cups cake flour, plus more for dusting**
- **9 oz. unsweetened chocolate, finely chopped**
- **2 cups hot brewed coffee**
- **1 Tbsp. pure vanilla extract**
- **4 large eggs, at room temperature**
- **1 cup canola oil**
- **1 cup sour cream, at room temperature**
- **3 cups sugar**
- **1½ tsp. baking soda**
- **1 tsp. ground cinnamon**
- **1 tsp. fine sea salt**

GANACHE

- **1½ cups heavy cream**
- **1½ sticks unsalted butter, cut into 1-inch pieces**
- **½ cup sugar**
- **½ tsp. fine sea salt**
- **1½ lbs. semisweet chocolate, finely chopped**
- **⅓ cup hot brewed coffee**
- **1½ tsp. pure vanilla extract**
- **Sugared cranberries, for garnish (see Note)**

1. Make the cake Preheat the oven to 350° and position the racks in the center and lower thirds. Butter three 9-by-2-inch round cake pans and line with parchment paper. Butter the paper and dust the pans with flour, tapping out the excess.

2. In a medium bowl, combine the chocolate with the coffee and vanilla and let stand for 2 minutes, then stir until the chocolate is melted. In another medium bowl, whisk the eggs with the oil until pale yellow, then whisk in the sour cream. Gradually whisk in the melted chocolate mixture until smooth.

3. In the bowl of a stand mixer fitted with the paddle, combine the 3 cups of flour with the sugar, baking soda, cinnamon and salt and mix well. At medium speed, beat in the wet ingredients in 3 batches until just incorporated. Scrape down the bowl and beat until the batter is smooth.

4. Pour the batter evenly into the prepared cake pans. Gently tap the pans on the counter to release any air bubbles. Bake for about 35 minutes, until a toothpick inserted in the center of each cake comes out clean; shift the pans halfway through baking. Let the cakes cool completely, then carefully invert onto a rack and peel off the parchment.

5. Meanwhile, make the ganache In a medium saucepan, bring the cream, butter, sugar and salt just to a simmer over moderate heat, stirring to dissolve the sugar. Remove from the heat and add the chocolate. Let stand for 2 minutes, then stir until smooth. Stir in the coffee and vanilla. Let cool completely, stirring occasionally.

6. Transfer 1 cake to a plate. Spoon one-fourth of the ganache on top and spread in an even layer. Top with another cake and one-fourth of the ganache. Cover with the third cake and spread the remaining ganache over the top and side of the cake; decoratively swirl the ganache on top. Top the cake with sugared cranberries, cut into wedges and serve.

NOTE Toss fresh cranberries in simple syrup, drain and chill. Roll the cranberries in sugar and spread on a plate; chill for about 1 hour before serving.

MAKE AHEAD The frosted cake can be stored in an airtight container for up to 3 days.



PHOTOGRAPH: NICOLE FRANZEN; FOOD STYLIST: KAY CHUN; STYLE EDITOR: SUZIE MYERS. SPATULA FROM QUITOKEETO

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BIG IDEAS



This candy is supremely giftable: It can be made two weeks ahead of time.

PHOTOGRAPHS: TARA FISHER; FOOD STYLIST: RACHEL WOOD

THE GASTRONAUT FILES

Miracle Peanut Butter Crunch

These DIY squares are as flaky as the inside of a Butterfinger bar.

THE REMARKABLE CONFECTION above is the invention of a teeny food company in Kingston, Washington, called Mirracole Morsels. A combination of caramel, peanuts and peanut butter, the candy is flaky, crisp and chewy all at once. The secret to the light, layered texture is the aerating power of the baking soda, which gets stirred into hot caramel before it's folded into melted peanut butter. "Miracle Peanut Butter Crunch has that Butterfinger taste and texture," says Nicole Haley, the owner of Mirracole Morsels. "That's the magic." –SARAH DIGREGORIO

Miracle Peanut Butter Crunch

Total: 20 min plus cooling
Makes about 3 dozen candies

The only piece of equipment you need to make this recipe is a candy thermometer. No special ingredients are necessary, either–just the best, freshest peanuts you can find.

- **1 cup sugar**
- **¾ cup light corn syrup**
- **2 Tbsp. water**
- **1 Tbsp. unsalted butter**
- **1½ cups natural peanut butter**
- **1 cup coarsely chopped roasted peanuts**
- **¾ tsp. kosher salt**
- **¾ tsp. pure vanilla extract**
- **½ tsp. baking soda**

1. Line a 9-inch-square pan with foil. In a medium saucepan, stir the sugar with the corn syrup and water. Add the butter and bring to a boil over high heat, stirring to dissolve the sugar. Attach a candy thermometer to the pan and cook over moderately high heat until the caramel reaches 285°, about 10 minutes.

2. Meanwhile, in a large heatproof, microwave-safe bowl, combine the peanut butter with the peanuts and salt. Heat the peanut butter mixture in the microwave at high power for about 1½ minutes, until melted and hot. Stir well.

3. In a small bowl, whisk the vanilla with the baking soda. As soon as the caramel reaches 285°, carefully stir in the baking soda mixture; the caramel will foam and bubble up.

4. Immediately pour the caramel into the melted peanut butter mixture and, using a heatproof spatula, fold together as quickly as possible. You want the mixtures to be combined but not homogenized; the candy will come together very fast.

5. Immediately scrape the hot candy into the prepared pan and press into a flat, even layer. Let cool completely. Peel off the foil and cut the candy into squares.

MAKE AHEAD Cut or uncut, the candy can be stored in an airtight container at room temperature for up to 2 weeks.

Candy Step-by-Step



1

START THE CARAMEL In a saucepan, boil sugar with light corn syrup, water and unsalted butter.



2

MAKE THE PEANUT MIXTURE Add chopped peanuts and salt to peanut butter, then mix until fully blended.



3

MELT THE PEANUT MIXTURE Microwave at high power until hot to the touch.



4

FINISH THE CARAMEL When it reaches 285°, aerate by stirring in the baking soda–vanilla mixture.



5

MAKE THE CANDY Using a heatproof spatula, fold the hot caramel into the hot peanut butter mixture.



6

SHAPE THE CANDY Scrape into a foil-lined pan and smooth the surface, pressing down with the spatula.

Cheesecake IS ASKING FOR Cookies THIS YEAR

COOKIE BUTTER CHEESECAKE

Prep Time: 30 min. | Total Time: 6 hours 30 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 1 pkg. (7.7 oz.) European-style cookies for coffee (speculoos cookies), divided
- 4 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 3/4 cup granulated sugar
- 1/4 cup packed dark brown sugar
- 1 Tbsp. vanilla
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 4 eggs
- 1/4 cup European-style cookie butter (speculoos cookie butter)

MAKE IT

HEAT oven to 325°F.
Reserve 6 cookies. Finely crush remaining cookies; press into bottom of 9-inch spring form pan.

BEAT cream cheese, sugars, vanilla and spices in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

BAKE 1 hour or until center is almost set.
Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

CRUSH remaining cookies coarsely; sprinkle over cheesecake just before serving.

MICROWAVE cookie butter in microwaveable bowl on HIGH 30 sec. or until heated through; stir. Drizzle over cheesecake.

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The Nut Paradox

NUTS ARE POWERFUL—AND POLARIZING. SHOULD WE CONGRATULATE OURSELVES FOR EATING THEM, OR APOLOGIZE?

BY **SUSAN DOMINUS**

I **SPEND** a disproportionate amount of time these days considering the topic of nuts. They're on my mind, and not just because they are major players in my diet: I mix walnuts into my morning granola, snack on organic salted almonds all afternoon and throw some sort of toasted nut on top of most salads I eat at night. I've upped my consumption because nuts, according to an avalanche of reports I've read, are miracles of nutrition, a virtuous, high-protein anti-meat. But I am also aware that more recently, nuts have been demonized as thirsty, greedy for water, sucking California dry. Now, when I eat a nut, I cannot decide whether to congratulate myself on my healthy snacking or apologize to my two young sons for ravaging their country's agricultural future. Nuts seem to embody all the extremes of our various food obsessions—our health, our environment and, of course, our menus, which manage to grow ever more sophisticated even as our choices of guilt-free foods become more limited.

Nuts as Health Food

FOR PEOPLE WHO want to eat well, in every sense of the word, nuts are a not-so-secret weapon. Each year, another study seems to tell us that they provide the sure path to longevity and litheness, that they have almost supernaturally protective powers. Nut eaters are better defended against heart disease and various kinds of cancers than those who don't consume nuts, the research suggests. Dieters who eat nuts lose more weight than dieters who do not. Nut enthusiasts

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Blessings from the Cool Atlantic

The Atlantic coast has always played an outsized role in Portuguese history. It was from here, thanks to Portuguese shipbuilding and navigation skills, that early explorers launched the expeditions that built an empire. Communities along the coast – Lisbon, Oporto – were soon doing a brisk business selling and shipping Portuguese wines to every corner of the world, and winemakers all along the coast and up its rivers prospered accordingly. Today, wine is produced along most all of Portugal's 586-mile coast. Although all these regions are affected by the same moderating Atlantic influence, other considerations such as geography and soil type result in wines that can be quite different.



Dom Diogo Padeiro Vinho Verde

The Vinho Verde Region's Quinta da Raza, with a history that goes back to the 17th Century, is a vivid example of how tradition and innovation have joined forces in Portugal today. Owner Diogo Teixeira Coelho has repositioned and replanted his vineyards and introduced modern techniques in the cellar. This rosé is made entirely from Padeiro grapes, which are picked in small boxes, gently pressed, fermented in temperature-controlled stainless steel tanks. The wine is cold stabilized and filtered, and the result is a delicate, fine-boned rosé redolent of strawberries and red currants, perfect for seafood and salads.



Aliança Baga 2009 Bairrada

Quinta da Dôna has always been famous for a special wine, comprised entirely of Baga, the thick-skinned red grape primary in the Barraida region. Their wine beautifully expressed the identity of the Barraida region, the complexity of the grape, and the personality of the Quinta's terroir. Caves Aliança acquired the Quinta in 2003 and has since modernized the cellar, bringing in new oak barrels to turn the robust grapes into today's rich, modern wine. Here it shows mouth-filling red fruit and dark chocolate, full-bodied with a serious grip.



Ouro do Lima Loureiro & Trajadura Grande Escolha 2013 Vinho Verde

This fresh, fruity white wine from Adega de Ponte de Lima is often considered one of the best co-operative Vinhos Verdes in the country. Ponte de Lima claims to be Portugal's oldest town, and the winery serves around 2,000 producers in the Lima sub region, known as the birthplace of the Loureiro grape. Ouro do Lima is a combination of Loureiro and Trajadura, both traditional components of Vinho Verde whites, and is floral, fruity; delicate but complex. It is light and refreshing and, like most Vinho Verde whites, relatively low in alcohol. Serve it chilled, with appetizers, shellfish or pasta.

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have smaller waists, even, and less body fat than those who refrain. No amount of fat in nuts like almonds—and they are loaded with healthy fat—makes them fattening. They seem to defy and complicate the assumptions so many of us have in our deep-seated, psychologically loaded relationship with food. They are brilliantly designed by nature: efficiently crammed with nutrients, conveniently slow to spoil—they even travel well.

When I eat an almond, I feel simultaneously spoiled and virtuous, two desirable emotions that almost never coexist. Eating them, I have the same feeling a reality dating-show junkie would have if a major study proved that watching those shows improved her vocabulary. Provided one does not have a deadly allergy, nuts are the perfect health food.



Culinary Chic

FOR MANY OF THE REASONS above, nuts are having a moment in restaurants. They've become a favorite ingredient for chefs who create innovative food with unexceptional ingredients. At The Four Horsemen, a new but already beloved wine bar and restaurant in Williamsburg, Brooklyn, the Brazil nut—that oversize oval, the unwanted outlier of many a cocktail mix—has found a new form. Chef Nick Curtola deeply roasts the nuts, then shaves them into soft, almost furry flakes that dust thin lardo slices; they add a feather-light layer to the smooth salumi. In this dish, the Brazil nut has gone quiet, rather than crunchy; its subtlety focuses the attention, the effect people sometimes have when they whisper.

The new Seattle restaurant Manolin has a small, well-curated menu with nuts appearing in virtually every course: There are crumbled cashews on a plate of ceviche mixto; spicy almonds in a vegetable slaw; hazelnuts in a dish of burrata, cantaloupe and shishitos. At the outstanding San Francisco restaurant State Bird Provisions, pastry chef Nicole Krasinski's most popular dessert is a digestif made from peanut milk, amplified with a little cream and dark muscovado sugar. These nuts are not used as flavorful thickeners, blended and transmogrified into something else altogether, as they are in pesto or romesco sauce or even some white gazpachos; these are nuts that insist—discreetly—on the integrity of their separate, essential nuttiness. They have a place at the table.

It was perhaps inevitable that chefs would be drawn to nuts. As diners look to eat less meat for reasons that include health and the environment, nuts have become a more sophisticated alternative: They are the socially conscious, thinking-diner's protein. "Like cheese and anchovies, nuts bring a fat and a richness to the dish," says Curtola. "Especially with vegetables, they bring out a meatiness, an umami."

Nuts do not scare off certain diners the way that butter or, God forbid, bread might; they are trusted to "add bulk and texture to some of the really, really light dishes we serve," says Manolin chef Alex Barkley. It is true that chefs need to be sensitive to nut allergies in this increased era of awareness; but as headaches go, says Barkley, this one is far less a menu-curtailing crisis than the gluten-free phenomenon that is making chefs everywhere rethink pasta.

Eco Concerns

NUTS HAVE ALWAYS seemed to be on the right side of ethical issues. No animals are killed so we can consume nuts. They do not exude methane or accrue mercury. They are not endangered. And then, in 2014, not long after a massive longitudinal study confirmed the astounding health benefits of nuts, a bit of astonishing news hit. A slew of articles informed us that almonds, an ever-important California crop, were consuming unthinkable quantities of water, all of it in the midst of a drought. For every almond, a gallon of water: It was a grim bit of environmental math. "Your almond habit is sucking California dry," *Mother Jones* magazine told me, told us; the almond habit—not just ours,

"Like cheese and anchovies, nuts bring richness to a dish," says one chef. "They bring out a meatiness, an umami."

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but the world's—was so powerful, and so profitable, it was forcing farmers to tap the state's aquifers for precious, last-resort water reserves. With every bag of almonds that I tossed into my shopping cart at the market, I started to feel I was helping sink California millimeters deeper into the sea.

Meat is considered both bad for our health and bad for the environment; those twin evils have been conflated, as if one caused the other. That almonds could be so good for our health but so bad for the environment is therefore an unexpected blow. The drought in California has meant that the almond—or, as some media outlets have cheekily characterized it, "the devil's nut"—has become yet another loaded food choice.

More than just damning the nuts, the concerns about almonds' toll on the water supply seem to speak to some larger disillusionment, a greater psychic unease about the food chain—the increasing challenge in finding foods one can consume with pure pleasure and not guilt.

"I'm still eating almonds," Michael Pollan, the country's definitive expert on ethical eating, wrote to me on the subject of drought-challenging foods.

The Voice of Reason

TO EAT OR NOT TO EAT an almond? Should I refrain from nuts, rather than risk environmental harm or, less significantly, risk looking like someone who is oblivious to that harm? What would Michael Pollan do?

"I'm still eating almonds," Pollan, perhaps the country's definitive expert on ethical eating, and the author of *Food Rules* (among other influential books), wrote to me when I emailed him to ask his thoughts on drought-challenging foods. "Focusing on one crop like almonds—which is healthy food for people—misses the larger picture." Tear out the almond trees, he predicted, and the state would just go ahead and plant more alfalfa, which uses even more of California's water and mostly goes to feed cattle overseas. It takes four gallons of water, a subsequent story in the *New York Times* reported, to create a sliver of avocado, and 221 gallons to produce four glasses of milk. The problem of the drought is bigger than how many avocados or almonds I eat; and the challenge, for each of us, lies not in renouncing one food after another but in thinking bigger about our politics and the environment, and how much we support people thinking even bigger than we do.

Which is not to say that I will stop feeling slightly conflicted when I do eat nuts. Given everything they have come to represent in our culture—health, the environment, culinary chic—they are, for me, as loaded with significance as they are with protein and fat. I think that is one reason why the gentle dusting of Brazil nut on a dish at The Four Horsemen stays with me. It demands a bit of attention and focus, the kind of mindfulness that enhances any food.

Susan Dominus is a staff writer at the New York Times Magazine.

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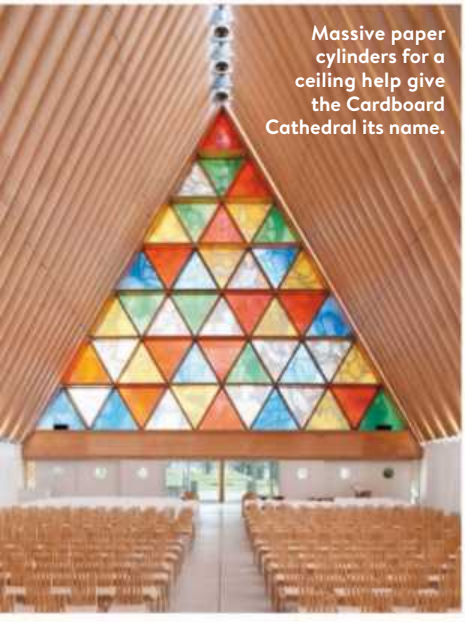
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C1 Espresso, ABOVE, is a great start for a street-art tour.

Adventures in the Land of Pinot Noir

FASCINATED BY THE LOCAL WINES, F&W'S **RAY ISLE** TRAVELS TO THE NEW ZEALAND CITY OF CHRISTCHURCH. WHAT HE SEES AND TASTES SHOWS OFF THE AMAZING SPIRIT OF THE PLACE.

Christchurch

AT C1 ESPRESSO IN Christchurch, New Zealand, you can get a hamburger shot to your table by means of a pneumatic tube. Owner Sam Crofskey's apparatus, a maze of plastic tubing, air brakes and valves crisscrossing the café's ceiling, looks like something the mad scientist in *Despicable Me* might have put together. It wouldn't be surprising to see a gang of goggle-eyed Minions working helter-skelter behind the bar.

The design at C1 also includes a water fountain made from an antique Singer sewing machine, multiple old-school pinball machines and a front counter built with more than 14,000 Lego bricks. But it was the pneumatic system that took the most design work. "The burgers travel at over 80 miles per hour," Crofskey explains, "so we had to pioneer a lot of the mechanics involved. This is actually our fourth design. One of the early ones started firing canisters of hamburgers at the line of people waiting for coffee. Bit of a surprise, that."

I'll bet. Even having a canister of hamburgers whomp onto my table where it was actually supposed to land was startling, though the burgers themselves (three sliders, plus fries) were unaffected, and very good, too.

C1's hamburger delivery system is, in its patched-together, nutball-genius way, emblematic of the new Christchurch. The old Christchurch was, by all accounts, a dowdy, fairly conservative city—the center of local government, pretty in its quaint Victorian way. Four years ago that changed in an instant, when an earthquake leveled more than 1,000 buildings in the Central Business District (among them the original, pneumatic-tube-less C1). "In five minutes my wife and I lost our home, our business and a city we loved," Crofskey told me.

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Need burgers? C1's pneumatic tubes will get them to you at 80 miles per hour.

"One of the early designs started firing canisters of burgers at the line of people waiting for coffee. Bit of a surprise, that."

—SAM CROFSKEY, OWNER, C1 ESPRESSO

But that destruction was eventually followed by an incredible burst of creativity. Pop-up restaurants appeared in parking lots and on street corners; shopping malls were erected out of old shipping containers; massive street-art murals were painted on ruined walls.

The electricity of reinvention still energizes Christchurch today, making it a fascinating place to visit. The original street-art explosion, for instance, ended up attracting artists from around the world. Many of their pieces are extraordinary, like Owen Dippie's 80-foot-tall electric-blue ballerina rising out of the rubble behind the now-restored Isaac Theatre Royal. Equally remarkable is the city's Transitional Cathedral (also known as the Cardboard Cathedral), its soaring ceiling made from massive cardboard tubes and polycarbonate panels. When I walked in, the streaming light felt as numinous as any I've experienced in Europe's great cathedrals.

Christchurch has become a much better place to eat, too. There are more restaurants in the city now than before the quake, and the best are extremely good. My favorites occupy two completely different ends of the dining spectrum. Roots, in the seaport suburb of Lyttelton, grew out of a series of roaming dinners that chef Giulio Sturla organized following the quake. At this minuscule eight-table place, Sturla serves a tasting menu using ultra-local ingredients (much of the produce comes from the restaurant's backyard garden), but there's no actual menu. Instead, courses simply appear one by one—a tangle of squid "noodles" over a quenelle of caramelized onions dotted with tiny purple onion flowers, slivers of native blackfoot paua (abalone) with foraged greens and garlic espuma—paired with superb local wines. From a less talented chef, this approach would be alarming; from Sturla, it's thrilling.

Then there's the couldn't-be-more-different-but-equally-delicious Pedro's House of Lamb. For 30 years, Pedro Carazo ran his eponymous Spanish restaurant in the Central Business District to wide acclaim; in 30 seconds, the earthquake smashed it flat. Afterward, he says, "I asked myself what I was going to do. And I decided, I will do lamb shoulder! One thing!"

Now Carazo works out of a repurposed shipping container (neatly painted white, with a trim black awning) in the parking lot of a liquor store. That's Pedro's House of Lamb. And, true to his word, he does one thing: whole roasted lamb shoulder with rosemary, garlic and scalloped potatoes. I ordered one—enough food for four, easily, but I did have friends with me—and stood there in the parking lot, wolfing it down, while Pedro watched with evident satisfaction. It may well have been the most tender, intensely flavorful lamb I've ever had. When I asked him why it was so good, he said, "It's just garlic, rosemary and rock salt. And olive oil, of course." Then he smiled that particular, privately amused chef smile that means, "And whatever else there is to it, I'm just not going to tell you."

Where to Stay

CHRISTCHURCH: The George
The 53-room hotel overlooks Hagley Park and is walking distance from the Central Business District. *From $242 per night; thegeorge.com.*

WINE COUNTRY: Limestone Hills
Guests at this vineyard estate's quaint cottage in Amberley can go truffle-hunting with owner Gareth Renowden's hound, Rosie. *$200 per night; limestonehills.co.nz.*

NAOMI HAUSSMANN

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At Black Estate's café, locally served dishes change frequently.

Wine Country

AFTER PEDRO'S, I did what many Christchurchian day-trippers do on weekends, which is drive out to the North Canterbury wine region (though most locals probably don't stuff themselves with four pounds of roast lamb first). Getting there takes about 45 minutes to an hour—it's less than the distance from San Francisco to Napa Valley. And there's a good reason to go: In its Waipara Valley subzone, North Canterbury produces some of the best Pinot Noirs and Rieslings in New Zealand.

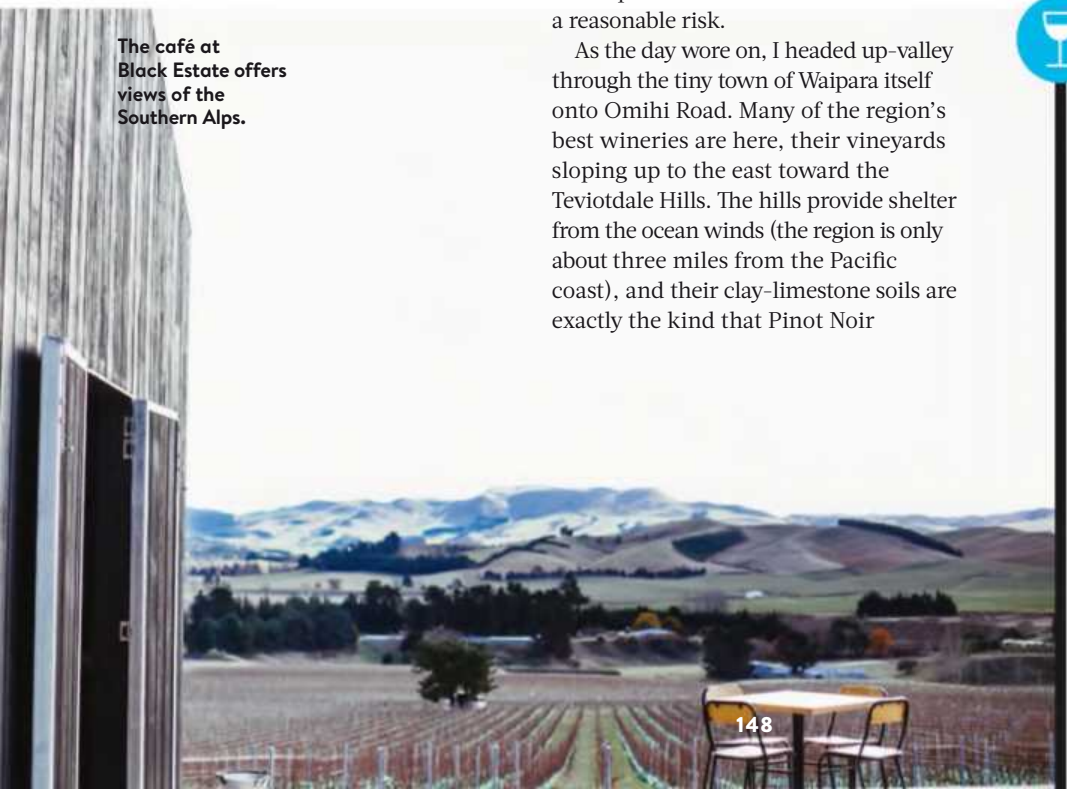
Unlike Napa Valley, though, North Canterbury still feels bucolic. Its history as a sheep-farming center isn't long past, as wine grapes were only planted here in the early 1980s. Nor is it crowded, though almost every winery has a tasting room (or cellar door, to use the New Zealand term). The local vibe is more one of people taking their time and chatting casually with the winery owner, who's as likely to be pouring as any other employee.

Despite its proximity to the city, North Canterbury was barely affected by the Christchurch quake, though at Pegasus Bay, my first stop and one of the closest wineries to the city, winemaker Mat Donaldson did have a few disconcerting moments. "I was in our cellar when it happened," he told me. "All the barrel stacks started swaying back and forth. But then it quieted down…except for this eerie swishing in the silence of all the wine in the barrels."

We were standing in the cellar when he said this, those same stacks of wine barrels rising 15 feet above us on all sides. I have to admit I felt a momentary urge to just set down my glass and step safely outside. But we hadn't gotten to tasting Pegasus Bay's top Riesling yet, and given how good the others had been, the off chance of being smashed like a bug by a 900-pound barrel full of wine seemed a reasonable risk.

As the day wore on, I headed up-valley through the tiny town of Waipara itself onto Omihi Road. Many of the region's best wineries are here, their vineyards sloping up to the east toward the Teviotdale Hills. The hills provide shelter from the ocean winds (the region is only about three miles from the Pacific coast), and their clay-limestone soils are exactly the kind that Pinot Noir loves—part of why the best Waipara Pinots can go up against any other region's in the world.

Stylistically, Waipara Pinots are less fruity and straightforward than those of Central Otago, New Zealand's most famous Pinot Noir region (or those of, say, the Russian River Valley in Sonoma). "They're far more Old World in style, though I hate using that term," Nicholas Brown, the winemaker at Black Estate told me. "More restrained and savory." That was certainly true of his wines, which I tasted in the winery's flower-filled café along with some locally sourced Akaroa salmon. And, while I've begun to feel lately that soon the only restaurant left in the world



The café at Black Estate offers views of the Southern Alps.

Where to Taste

A few of the best wineries in the North Canterbury region, about an hour from Christchurch.

Black Estate Restrained Pinots, Chardonnays and Rieslings plus a superb café focusing on local ingredients. *blackestate.co.nz.*

Mountford Some of the region's best Pinot Noirs and lovely flower gardens are the draw here. *mountfordvineyard.co.nz.*

Pegasus Bay The winery's château-style building is also home to its award-winning restaurant. *pegasusbay.com.*

Pyramid Valley Book ahead to taste the amazing Pinots and Chardonnays. *pyramidvalley.co.nz.*

NAOMI HAUSSMANN (2)

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that's not "locally sourced" is going to be Jack in the Box, taking a sip of good Pinot Noir while gazing across at New Zealand's snowcapped Southern Alps reduced my cynicism level very quickly.

I drank a series of impressive wines as I continued along the line of the hills (a quick top three: Mountford, Greystone, Bellbird Spring), but for a combination of sheer beauty and great wine, I'd point anyone toward Pyramid Valley Vineyards. Tucked away in the more inland Waikari subregion, Pyramid Valley was founded by Mike and Claudia Weersing in 2000 and is the kind of step-over-the-dogs-to-get-to-the-tasting-room place that always seems to me the platonic ideal of what a truly artisanal winery ought to be. More important than the inviting feel, though, are the amazing wines, the result of Mike Weersing's Burgundian training combined with the exceptional fruit from Pyramid Valley's tiny hillside vineyard. I was sipping the floral, gorgeously detailed 2013 Angel Flower Pinot Noir when Claudia Weersing said, "Oh, you have to see this!"

She pulled open the doors to the winery's barrel room. There, covering the back wall, was an 8-by-26-foot mural: blue skies, strange cabalistic signs, geometric designs in brilliant purples, golds and oranges. It was a surreal moment, like walking through a magic door right back into Christchurch. The moment wasn't made any less surreal by Claudia saying, as if it made perfect sense, "More pork. And yikes."

I must have looked baffled, because she added, "Those are the artists who painted it—Morpork and Yikes. They're a pair of street artists in the city. We commissioned the mural when we were building the winery." It was as if I'd come full circle, from city to country and back again. The only thing left to do was finish my wine.

"Pyramid Valley is the kind of step-over-the-dogs-to-get-to-the tasting-room place that is my platonic ideal."



Pyramid Valley's Mike Weersing expressing delight at the quality of the 2015 vintage.

PYRAMID VALLEY VINEYARDS/HETTA MALONE AND DEAN MCKENZIE

"MY DAD'S BEST GIFTS WERE THOSE HE MADE BY HAND."

Watching him in his workshop, I learned the value of making something with your own hands. I handcrafted the first vintage of this California Cabernet Sauvignon to enjoy with my family and closest friends. I named it Josh Cellars after my dad, and it was my handmade gift to him. I hope you'll share a bottle of Josh with those you love this holiday season.

—Joseph Carr, Son & Napa Valley Vintner





LONG LIVE Josh

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World's Great Wines: The Director's Cut

JASON WISE, DIRECTOR OF THE NEW DOCUMENTARY *SOMM: INTO THE BOTTLE*, SPENT YEARS LEARNING ABOUT ICONIC WINES. HERE, HE REVEALS WHAT BOTTLE HE OPENS WHEN HE'S EDITING A FILM AND WHAT HIS FATHER-IN-LAW TAUGHT HIM ABOUT STAYING NORMAL.

INTERVIEW BY **RAY ISLE**



Q. Your movie *Somm* was about three candidates struggling to pass the test for the Master Sommelier degree. What's *Somm: Into the Bottle* about?

A. I take 10 of the world's most iconic, story-worthy bottles—legendary vintages of wines like Trimbach's Clos Ste. Hune Riesling and Domaine de la Romanée-Conti's Échezeaux—and then I open them up on camera. For each one, we cover a huge range of topics: from how wine ages to sommeliers and their opinions to how much it costs; point scores and collectors; and history from ancient times to now. The film opens with the 2014 Napa earthquake and ends with the wine Leon Panetta and some of the CIA guys drank to celebrate killing Bin Laden.

Q. What on earth would a person open to celebrate removing a terrorist threat?

A. An 1870 Lafite Rothschild. Fred Dame, a Master Sommelier, opened it for them. I have it all on film, but I'm not allowed to say where the location actually was.

Q. You mentioned shooting right after the Napa quake—what wine did you open then?

A. The 2013 Matthiasson white blend. I was with Steve Matthiasson. He didn't know if his house was going to be condemned, he'd been up all night, and he was just wrecked. It was an emotionally complicated segment. We also filmed in France and have Jean-Louis Chave opening up a 1969 Chave Hermitage. We wanted to do his birth year, 1968, but outside of World War II and the year Napoleon destroyed all the buildings on the river in Hermitage, 1968 is the only year that his family hasn't made a wine. Rain wiped out the entire crop. And their history in the Rhône goes back to 1481. Kind of a disastrous omen if you're the winemaker-to-be!

Q. Has making these two movies—opening all these great bottles, hanging out with Master Sommeliers—changed your own wine tastes?

A. Definitely. But I don't spend a lot of money on wine because I don't have any money. Nothing will make you more broke than making a movie. Also, I don't believe you have to spend a lot of money on wine. For every Jamet Côte-Rôtie, there are seven guys in the Jura making wine that's crazy good and costs 20 bucks. Look at Aubert de Villaine [the co-owner of Burgundy's Domaine de la Romanée-Conti]. You film him in his cellar, and he's just this sweet old guy in a $30 jacket. And you think, How are you not in some giant château somewhere, kicking back and having somebody cook foie gras for you all day? But I asked him what he drinks, and he said, "Oh, I mostly drink Aligoté. Five-, ten-year-old bottles of Aligoté." Inexpensive white wine. That just staggered me.

GEOFF KRUTH



Somm: Into the Bottle took Wise (center) to some unlikely places—like this swamp near Sacramento.

Q. After doing two movies about wine, are you a little burned out on it?

A. Not at all. The greatest moments of my life have involved wine. I proposed to my wife in New Orleans with a glass of Château Simone rosé, out on the street, in the same place Louis Armstrong proposed to his wife. We drank Krug in the hospital when my daughter was born. I love the stuff!

Q. Was there much wine drinking on set?

A. Not by me–there's too much going on. But I always drink rosé while I edit–most recently, it's been a lot of Pax Mahle's 2014 Wind Gap rosé. Or Riesling. People in the wine business go on about Riesling all the time, and I understand why. The variety it offers literally seems endless to me.

Q. Would you ever want to become a Master Sommelier yourself?

A. Absolutely not. No way in hell. Never. And I say that with all the love and admiration and respect possible for the people who do. You can't come back from the process of trying to be a Master Sommelier and be normal again when it comes to wine.

Q. Who's had the most influence on you when it comes to wine?

A. Surprisingly, my father-in-law. He was the first person who introduced me to a constant flow of good French wine. And when I made *Somm*, he looked at me and said, "Do not let this film ruin you! If you lose the ability to drink normal wine, you're going to lose everything that's going to make this movie good." Now when I tell him, "I'd like to drink some of this weird, old white Rioja with this meal," he'll say to me, "It's happening. You're getting ruined!" And I'm like, "No, no, no, I'm not. I swear."

***Oldest bottle opened in* Somm: Into the Bottle**

1870 Château Lafite Rothschild

Price (if you can find this wine, which you probably can't)

$12,500

7 wines to try now

NV EMILIO LUSTAU LOS ARCOS AMONTILLADO SHERRY ($16)

"I remember as a bartender making fun of sherry—it was a joke to me. But now I have tons of it in my wine fridge. This dry, nutty version from Lustau is one I buy all the time."

2014 KUMEU RIVER VILLAGE CHARDONNAY ($21)

"My father-in-law has flown over this part of New Zealand a million times as a helicopter pilot. He brought some of this wine back right after I first met him—it's sort of the wine we bonded over. Winemaker Michael Brajkovich is renowned for his Chardonnays."

2014 MATTHIASSON ROSÉ ($28)

"I really love Steve Matthiasson's rosé. It's bigger than most, so it holds up to all kinds of food. Plus I admire Steve. He works incredibly hard; he's the kind of guy whose hands are never clean. If he wasn't a winemaker, I think he'd probably be building levees in New Orleans."

2012 PRODUTTORI DEL BARBARESCO BARBARESCO ($37)

"Standards in Barbaresco are all over the place at this price, but Produttori is always good—it's a co-op, but their attention to detail in the cellar is off the charts."

2001 R. LÓPEZ DE HEREDIA VIÑA TONDONIA RESERVA WHITE ($51)

"When I was just out of film school, almost everything I drank was from Napa. Then a co-worker poured me this white Rioja, and it showed me how complicated and fascinating wine was. López ages all its wines for years before selling them, which just adds to their complexity. The Gravonia white López also makes, which costs about $33, is great, too."

2012 J.L. CHAVE SAINT-JOSEPH ($60)

"This was the red of choice while we were making *Into the Bottle*. And unlike Jean-Louis Chave's Hermitage, which needs time, you can drink his Saint-Joseph now—it's incredible. Jean-Louis is also in the movie, and he definitely didn't need to be—he certainly doesn't need any help selling his wine from some jackass American filmmaker!"

2009 TRIMBACH CUVÉE FRÉDÉRIC EMILE RIESLING ($80)

"The 1962 Trimbach Clos Ste. Hune we opened in the film was hands-down the greatest white wine I've had in my life, but the Trimbachs only have 12 bottles left. As an alternative, I'd choose the Frédéric Emile, which I love, and which can probably age as long."

Italian Wine Odyssey

F&W'S **MEGAN KRIGBAUM** GOES ON THE HUNT FOR REDS FROM ITALY'S ALTO PIEMONTE—BAROLO'S MORE AFFORDABLE COUSINS.

ILLUSTRATION BY **BEN WISEMAN**



INEVITABLY, when the weather turns colder and I can finally pull out my stacks of wool sweaters, all I want to drink is Barolo. It's complex, deeply fragrant, comforting. The only thing keeping me from drinking cases of it all winter is that the best ones can be very, very expensive—not to mention they often need decades in the bottle (they'll age forever) for their dark, intense tannins to soften.

Earlier this year, I mentioned my dilemma to Dana Frank, wine director at Ava Gene's in Portland, Oregon. She told me about her burgeoning love of the wines from the northern part of Piedmont; like Barolo, most of them are made with the Nebbiolo grape. In fact, she's just given these wines an entire page on her list. **The area—called Alto Piemonte and made up of teeny regions like Boca, Bramaterra and Gattinara**—produces Nebbiolo that is "elegant, alive and finessed," Frank told me. "And it's much more affordable and approachable than Barolo when it's younger." I was all ears.

"The soils are different in Alto Piemonte because you're getting closer to the Alps," Frank said. "It's at a higher altitude, and it's a little bit cooler, so Nebbiolo there produces a totally different kind of wine. Whereas Barolo is kind of open rolling hills, **Alto Piemonte feels hidden, with vineyards tucked into the forests."**

Enticed by the thought of woodsy, Alpine Nebbiolos, I called in a dozen of Frank's recommendations and set to work in the *Food & Wine* Tasting Room. Some of the wines are blends—Nebbiolo livened up with indigenous varieties, like Vespolina and Uva Rara, making the wines fresher and easier to drink when young. The 2010 Antoniotti Bramaterra is a tremendous example of this. Same with the 2011 Monsecco Sizzano, which was surprisingly floral and dark berried. Other producers, like the **Antoniolo family, are committed to making wines exclusively from Nebbiolo, and these were my favorites.** Antoniolo's 2010 Gattinara was focused, like Barolo, with a neat licorice edge.

It was apparent that these Alto Piemonte wines didn't *have* to age like Barolo does, but could they? I explored this question one afternoon over a dozen or so bottles with my friend Joe Campanale, the sommelier and co-owner of Dell'Anima restaurant in Manhattan's West Village. **He opened a 2001 Petterino Gattinara, a wine that's $92 on his list; a Barolo with 14 years of age might cost twice that.** The wine was earthy and pure, with remarkably youthful fruit. Finally, he opened a 1989 Boca, from a producer called Conti. "This reminds me of crunchy brown leaves on the ground in autumn," Campanale said. And now I have a whole new cache of wines to go with my sweaters.

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THE ESSENTIAL Holiday Party PLANNING GUIDE

WITH THE HOLIDAYS UPON US, there's no better excuse to gather your family and friends to celebrate one—or all—of the season's festive occasions. With that in mind, we present our annual holiday party-planning guide: Your handbook for stress-free, simple entertaining, to keep your spirits bright all season long. We've packed it with recipes from the FOOD & WINE test kitchen—plus, perfectly paired wines—and tips to make sure your parties are fresh, fun and memorable. Now that the planning is taken care of, the only thing left to do is relax and enjoy with the ones you hold dear.

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1 STYLE YOUR SERVING SPACE

Setting a gorgeous table, buffet or bar, can elevate a party, since all eyes will naturally go where there's food and drink. For a well-edited bar, remove any bottles that contain less than half of their contents. For a buffet, vary the heights of platters to add visual interest, or use tiered cookie plates or pedestal cake servers for hors d'oeuvres and other small bites. Plan ahead what foods will go in which vessels and arrange them ahead of time with sticky notes to remind yourself.

SPICE-GLAZED LAMB CHOPS *WITH RED WINE-COFFEE PAN SAUCE*

TOTAL TIME: 1 HR | SERVINGS: 4

Ancho chile powder seasons these large lamb chops, which are topped with a great pan sauce made with beef broth, red wine and coffee.

INGREDIENTS

- 2 teaspoons ancho chile powder
- 1 teaspoon freshly ground black pepper
- ⅛ teaspoon cinnamon
- 8 lamb loin chops, cut 1 ¼ inches thick (6 to 8 ounces each)
- 24 red and white pearl onions
- Salt
- 1 tablespoon vegetable oil
- ⅓ cup dry red wine
- ⅔ cup beef broth
- ⅓ cup strong brewed coffee
- 1½ tablespoons tomato paste
- 1 tablespoon cold unsalted butter

DIRECTIONS

1. In a small bowl, combine the ancho powder, black pepper and cinnamon. Sprinkle the seasoning mix all over the lamb chops and let stand at room temperature for 30 minutes.
2. Meanwhile, bring a medium saucepan of salted water to a boil. Add the pearl onions and cook until barely tender, about 4 minutes; drain. When the onions are cool enough to handle, cut off both ends and carefully peel, keeping the onions intact.
3. Preheat the oven to 375°. Season the lamb chops with salt. In a large ovenproof skillet, heat the oil. Add the lamb chops fat side down (the edge of the chops) and cook over moderate heat until lightly browned, about 2 minutes. Turn the chops to one (flat) side and cook until lightly browned, about 2 minutes. Turn the chops over and add the onions to the skillet. Transfer the skillet to the upper third of the oven and roast the chops for 8 minutes. Turn the chops and roast for 2 minutes longer, until medium-rare. With a slotted spoon, transfer the chops and onions to a warm platter.
4. Tilt the skillet and carefully spoon off most of the fat, leaving the lamb juices behind. Add the red wine to the skillet and bring to a boil, stirring to scrape up the browned bits, about 1 minute. Stir in the beef broth, coffee and tomato paste and boil, stirring, until reduced to 3/4 cup, about 3 minutes. Tilt the platter with the lamb and pour any accumulated juices into the skillet. Remove the skillet from the heat and swirl the butter into the sauce. Season with salt and pour the sauce over the chops. Serve the lamb chops right away.

BODEGA NORTON *PRIVADA*



Uncorking a bottle of Privada is like being invited to the world's most exclusive party. Privada was once the private reserve of Gernot Langes-Swarovski, the owner of the 120-year-old Argentine winery. This wine is crafted from the best barrels of each harvest in Mendoza, and was originally enjoyed by only his closest friends and family. Today Bodega Norton is honored to share it with you, with each bottle inscribed by Langes-Swarovski's own hand.

Balanced and complex, the blend of Malbec, Merlot and Cabernet Sauvignon is bright ruby red in color, and showcases excellent aromas of ripe fruit, a touch of smoke and coffee. Each sip is rich on the palate with remarkable concentration and a long, smooth finish.

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2 | KNOW YOUR HOSTING STYLE

Dinner parties add extra fun around the holidays, but to ensure that they're fun for you, the host, think about your preferred entertaining style. If the thought of guests lingering in your kitchen doesn't appeal to you, make sure your menu can be made ahead of time—or at least plan for no more than one dish that requires last-minute preparation. If, on the other hand, you love to have friends in the kitchen helping you, then come up with a mental list of simple jobs you can delegate, such as washing and chopping herbs or assembling a salad.

WHITE BEAN FLATBREADS *WITH PROSCIUTTO AND CHEESE*

TOTAL TIME: 30 MIN | SERVINGS: 4 FLATBREADS

Great for a party, these flatbreads pack an entire antipasto tray into a single crunchy, gooey snack.

INGREDIENTS

- 4 pocketless pitas
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 15-ounce can cannellini beans, drained and rinsed
- 1 teaspoon crushed red pepper
- 1 teaspoon chopped rosemary
- 2 ounces chopped sliced prosciutto
- ¼ cup chopped salted roasted almonds
- 6 ounces imported Fontina cheese, shredded (1 ½ cups)

DIRECTIONS

1. Preheat a large skillet; preheat the broiler. Position a rack 6 inches from the heat. Brush the pitas on both sides with the 2 tablespoons of oil. Cook in the skillet over high heat until browned, 3 minutes. In a bowl, mash the beans with the red pepper, rosemary and prosciutto; spread on the pitas. Top with the almonds and cheese and transfer the skillet to the broiler. Broil for 2 minutes, until the cheese is melted and the pitas are golden. Drizzle with oil, cut into wedges and serve.

FOLONARI *PINOT GRIGIO*

Cool, crisp and vibrant, Folonari Pinot Grigio is the perfect glass of wine for any occasion, whether it's a festive gathering or a long meal meant to be savored. Giordano Formenti, Folonari's winemaker, sources only the finest grapes from the Veneto region, resulting in a bright straw-yellow wine with notes of green apple. With a balanced acidity, this Pinot Grigio makes an excellent partner for a variety of foods and is sure to shine alongside any meal, whether served with branzino, spaghetti with clams, grilled chicken, or veal paillard.

Amore Italia Folonari, the passion of Italy in every bottle.

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3 SET THE TONE -OF THE- PARTY

Consider the feeling you want your party to have, even if you're not planning a theme party. If it's retro style you want to invoke, cue up carols by Darlene Love and the Ronettes, decorate with tinsel, and lean on a few classic party dishes like rumaki or pigs-in-blankets. For a sophisticated feeling, silver-rimmed dishes, crystal flutes and caviar blinis will set the tone. Regardless of the theme or time of day, you can never go wrong with some sparkling wine, so be sure to keep several well-chilled bottles on hand.

SHRIMP CAKES

TOTAL TIME: 30 MIN | SERVINGS: 4

These chunky little shrimp cakes from F&W's Justin Chapple are spiked with scallions, lemon and smoked paprika, and served with an almost-instant spicy mayo.

INGREDIENTS

- ½ cup mayonnaise
- 1 tablespoon hot sauce
- 1 pound shelled and deveined shrimp, chopped
- ¾ cup panko
- 2 large eggs
- 3 tablespoons finely chopped scallions
- 1 teaspoon finely grated lemon zest
- ¾ teaspoon smoked paprika
- 1 teaspoon salt
- ½ teaspoon pepper
- ¼ cup extra-virgin olive oil
- Lemon wedges, for serving

DIRECTIONS

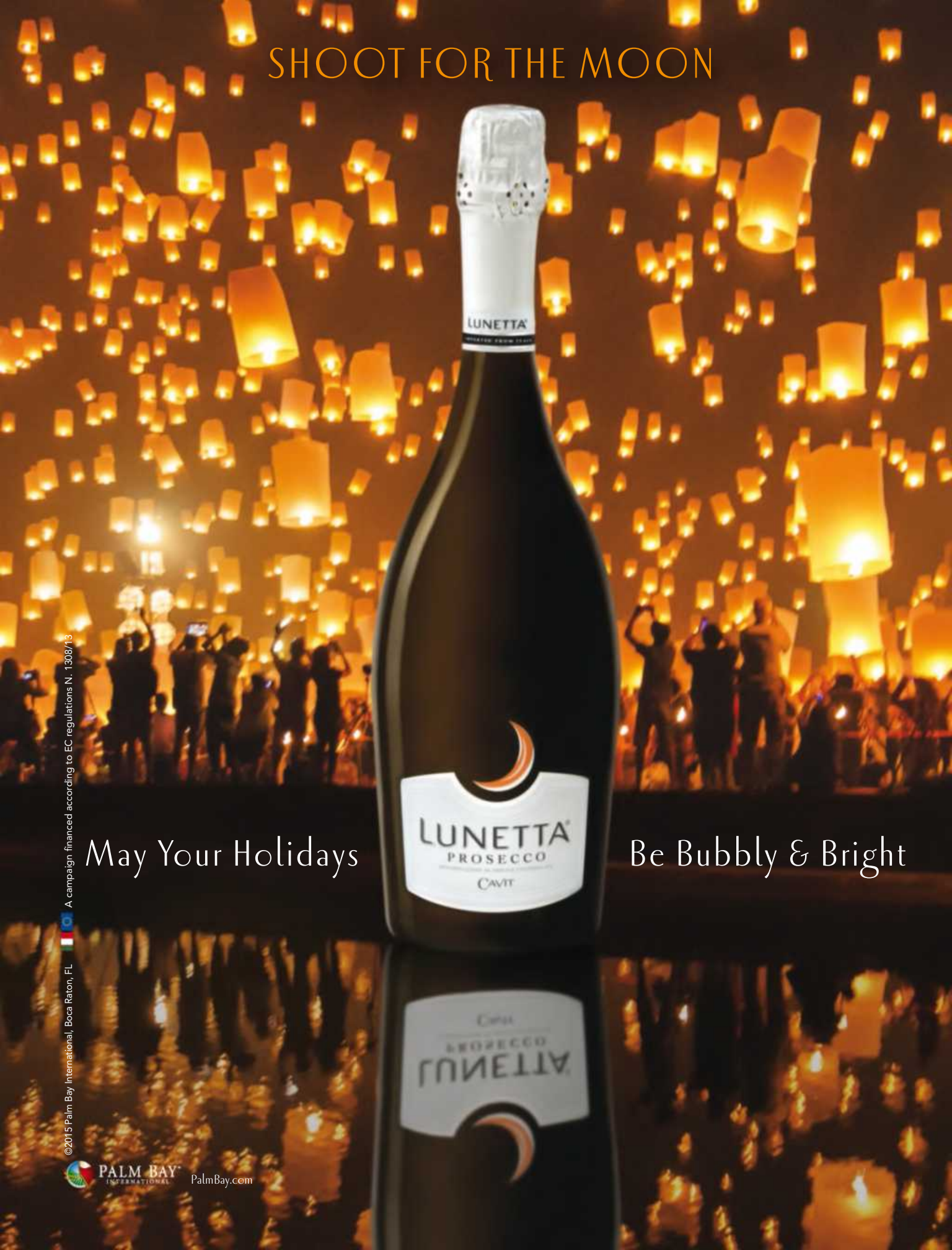
1. In a small bowl, whisk the mayonnaise with the hot sauce.
2. In a large bowl, mix the chopped shrimp with the panko, eggs, scallions, lemon zest, smoked paprika, 1 teaspoon of salt and 1/2 teaspoon of pepper. Form the mixture into eight 3/4-inch-thick cakes.
3. In a large skillet, heat the olive oil. In batches, add the shrimp cakes and cook over moderately high heat, turning once, until browned and cooked through, about 4 minutes total. Transfer to plates and serve with the spicy mayonnaise and lemon wedges.

LUNETTA *PROSECCO*

There could hardly be a more versatile bottle for the holiday season than Cavit Lunetta Prosecco, a casual and fun bubbly that delights with everything from antipasti and hors d'oeuvres to sushi or any kind of seafood. This sparkler's fine bubbles and creamy foam, along with enticing aromas of peaches and apples and a crisp, clean finish, certainly make it stand out. Don't limit yourself to the standard 750ml bottle; this prosecco also comes in a 187ml bottle that makes an adorable stocking stuffer and is just the right size for parties, bridal showers or to add a little sparkle to any day of the week.

cavitcollection.com




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THE ESSENTIAL holiday party PLANNING GUIDE



4 | BRING THE HOLIDAY SPIRIT

At the holidays everyone's pulled in different directions, and your guests may arrive frazzled. Greet every guest warmly—and should you see someone nervously standing apart, pull her aside and ask for help with a small job, such as cutting a new batch of lemon wedges or refreshing the dip. Often this little task and change of scenery will help her relax. Above all, enjoy yourself. If you're stressed, your guests will immediately be on edge. The party will pass in a flash, so try to enjoy every minute and your guests will likely follow suit.

HOGS IN A BLANKET

TOTAL TIME: 50 MIN | SERVINGS: 36 HORS D'OEUVRES

This fun, high-brow take on pigs in a blanket swaps spicy andouille sausage for the hot dogs, with sweet mustard chutney as a condiment.

INGREDIENTS

- 7 ounces all-butter puff pastry, thawed and cut into four 5-inch squares
- 1 large egg yolk mixed with 1 tablespoon of water
- 4 andouille sausages (3 ounces each)
- ¼ cup Major Grey's chutney
- 2 tablespoons whole-grain mustard

DIRECTIONS

1. Preheat the oven to 375° and position a rack in the center. Arrange the puff pastry squares on a work surface and brush the top edges with the egg wash. Place the sausages on the bottom edges and roll up the pastry, pressing the edges to seal. Freeze the logs for 10 minutes, or until firm.
2. Cut the logs into 1/2-inch slices and place them cut side up in 3 mini muffin pans. Bake for 25 minutes, until golden and sizzling. Turn out onto a paper towel-lined rack to cool.
3. Meanwhile, in a mini food processor, pulse the chutney and mustard just until the chutney is chopped. Spoon a dollop of the chutney mustard on each slice and serve.

MONTES ALPHA *CABERNET SAUVIGNON*

Montes Alpha wines are made with grapes from Montes vineyards in the Chilean Colchagua Valley, which are grown using sustainable dry farming. This system, developed by Aurelio Montes Sr., has reduced the vineyard's water footprint by 65 percent and also enriches the aromatic fruitiness of the wine.

Intense on the nose with a predominance of red fruit notes, such as strawberries and ripe cherries, the wine, aged in oak, also has subtle undertones of toast, toffee, fresh-ground coffee, tobacco and vanilla. With a certain creaminess and long, pleasing finish, this Cabernet is a great match for red meat and hearty, rich dishes, including Mongolian beef, spaghetti with Bolognese sauce, and lamb chops with mushroom sauce.

monteswines.com



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5 PLAN A VARIED MENU

Planning the menu is one of the most fun parts of entertaining, but accommodating all your guests' dietary restrictions can be impractical, especially as the number of guests increases. Cover your bases by offering a variety of options, including meat-based and vegetarian dishes. Should someone with a food allergy offer to bring a dish, take her up on it. It will make things easier for you and the guest, who might otherwise be anxious about navigating the offerings.

HONEYED FIG CROSTATAS

TOTAL TIME: 2 HR 15 MIN | SERVINGS: 8

INGREDIENTS

- 2½ cups all-purpose flour
- ¼ cup plus 1 tablespoon sugar
- Kosher salt
- 1½ sticks cold unsalted butter, cut into ½-inch pieces
- ¼ cup plus 3 tablespoons ice water
- 1½ pounds fresh green and purple figs, each cut into 6 wedges
- 5 teaspoons honey
- 1 teaspoon fresh lemon juice
- ¼ teaspoon thyme leaves, plus small sprigs for garnish
- 1 egg beaten with 1 tablespoon of water

DIRECTIONS

1. In a food processor, pulse the flour with the sugar and 1/2 teaspoon of salt. Add the butter and pulse until it is the size of peas. Add the water; pulse until the dough comes together. Pat the dough into a disk, wrap in plastic and refrigerate for 30 minutes.
2. On a lightly floured surface, roll out the dough 1/8 inch thick. Cut out eight 5-inch rounds, rerolling the scraps if necessary; transfer to a parchment paper–lined baking sheet and refrigerate for 30 minutes.
3. Preheat the oven to 375°. In a bowl, toss two-thirds of the figs with 3 teaspoons of the honey, the lemon juice, thyme leaves and a pinch of salt. Arrange the figs on the dough rounds, leaving a 1/2-inch border all around. Fold the edges over the figs and brush the dough with the egg wash. Chill for 30 minutes.
4. Bake the crostatas for 35 minutes, rotating halfway through baking, until the crusts are golden. Let stand for 10 minutes.
5. Gently toss the remaining figs with the remaining 2 teaspoons of honey. Transfer the crostatas to plates, top with the figs and thyme sprigs and serve.

ZONIN *PROSECCO*

Zonin Prosecco is a varietal wine made from the Glera grape, which is native to the Veneto region. There, the Zonin family owns the largest Glera vineyards in Italy. It is from these vineyards that the fruit for Prosecco is sourced. This control over all aspects of the production, from vineyard to glass, allows Zonin to produce the freshest Prosecco on the market. Prosecco is a lively, sparkling wine that is essential to having fun, Italian-style. It is dry, food-friendly and adds an element of festivity to any gathering or meal. Prosecco's fresh and fruity flavor profile makes it easy to pair with any kind of food and also makes it a delightful aperitif. A glass of Prosecco with friends is the perfect way to enjoy the simple moments of life. Add the essence of the Italian lifestyle to your next gathering with Zonin Prosecco and invite that simple sparkle that makes every little moment one to enjoy and remember.

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THE TRUE MEANING OF JERK, PLUS MORE REVELATORY LESSONS & RECIPES FROM A CHEF'S VIRGIN TRIP TO JAMAICA





Chef Adam Schop in his alfresco test kitchen at Rockhouse hotel in Negril.

FOOD STYLIST: SIMON ANDREWS

AS JOURNALISTS who have been going to Jamaica every winter since the Clinton administration, my wife and I have a must-eat list—a running catalog of flavors we crave as soon as we step off the plane in Montego Bay. Turns out we have a *lot* of must-eats: jerk chicken at Scotchies, curry goat and roti at Evelyn's, callaloo patties at Niah's Pattie Shack...the list goes on. We never have enough time or enough meals to get to them all, but it wouldn't be Jamaica if we didn't try.

When I'm craving Jamaican flavors at home in New York City, I know just where to go: Miss Lily's. The island connection runs deep at this downtown restaurant; cofounder Paul Salmon also owns my go-to hotel in Jamaica, Rockhouse, perched on a cliff in Negril. The culinary consultant at Miss Lily's is reggae singer–caterer Suzanne Couch, a self-described "keeper of Jamaican cuisine," steeped in island foodways.

Last year, a new chef, a bearded and bearlike New York native named Adam Schop, took charge at Miss Lily's. That he managed to create note-perfect renditions of tricky Jamaican specialties without ever having set foot on the island is testimony to his considerable skill. But, clearly, a trip was in order.

So, recently, Schop paid his first visit, in the company of Couch, Salmon and a crew of friends. With Rockhouse as their base and alfresco test kitchen, they combed the west coast. Schop came away with some new recipes and insights. Here, his key lessons.

BY **PETER JON LINDBERG** PHOTOGRAPHS BY **PAUL COSTELLO**

LIMITATION INSPIRES CREATIVITY

LESSON 1

In both home and professional kitchens, Jamaican cooks are deft improvisers, making the most of whatever tools they have: grilling sausages on hubcaps, boiling lobsters in 50-gallon oil drums. Such limitations seem to spur creativity, says Schop: "If we were to air-drop them a bunch of fancy kitchen gadgets, they probably wouldn't be interested."

Scotchies is a prime example of that resourcefulness. Set along the highway in Montego Bay, this is the most celebrated jerk pit in Jamaica, and rightly so. The outdoor bar draws a rowdy mix of tourists and locals–you might run into Jamaican boxer Nicholas "Axe Man" Walters hunkered down with some pork. And yet for a decade-old institution, Scotchies still looks like it went up overnight. The barstools are repurposed beer kegs. And the grill is ingeniously covered with sheets of corrugated tin (which Jamaicans call "zinc fence"), creating a makeshift convection oven.



FRESHNESS MATTERS, EVEN WHEN IT COMES TO LIVE FIRE

LESSON 2

"I've worked with barbecue and grill masters all over the States and South America, and everyone cooks with dried wood," Schop says. "But Scotchies uses live fuel, fresh green poles of pimento wood." (Native to Jamaica, the pimento tree is the source of the allspice berry.) At Scotchies, cooks lay the long, slender logs side by side across a charcoal-fired pit–picture a bamboo raft set over a massive steel grill (above). They place marinated chicken, fish or pork sausage directly on the poles, then seal the whole assemblage with the zinc-fence canopy. "So you've got this still-moist pimento wood that never ignites but smolders and smokes, perfuming food with that sweet, cedary allspice flavor," says Schop. The technique is closer to barbecue than grilling, he adds, since it relies on indirect heat and smoke. When the pit master finally peels back the corrugated tin, you can see water bubbling out of the pimento logs–the wood is that fresh.

Schop mulls this over with a lusty expression and discernible envy. "Obviously, it's not practical for us to do live-wood grilling in New York City," he says. "But *man*–that's the way to do it."

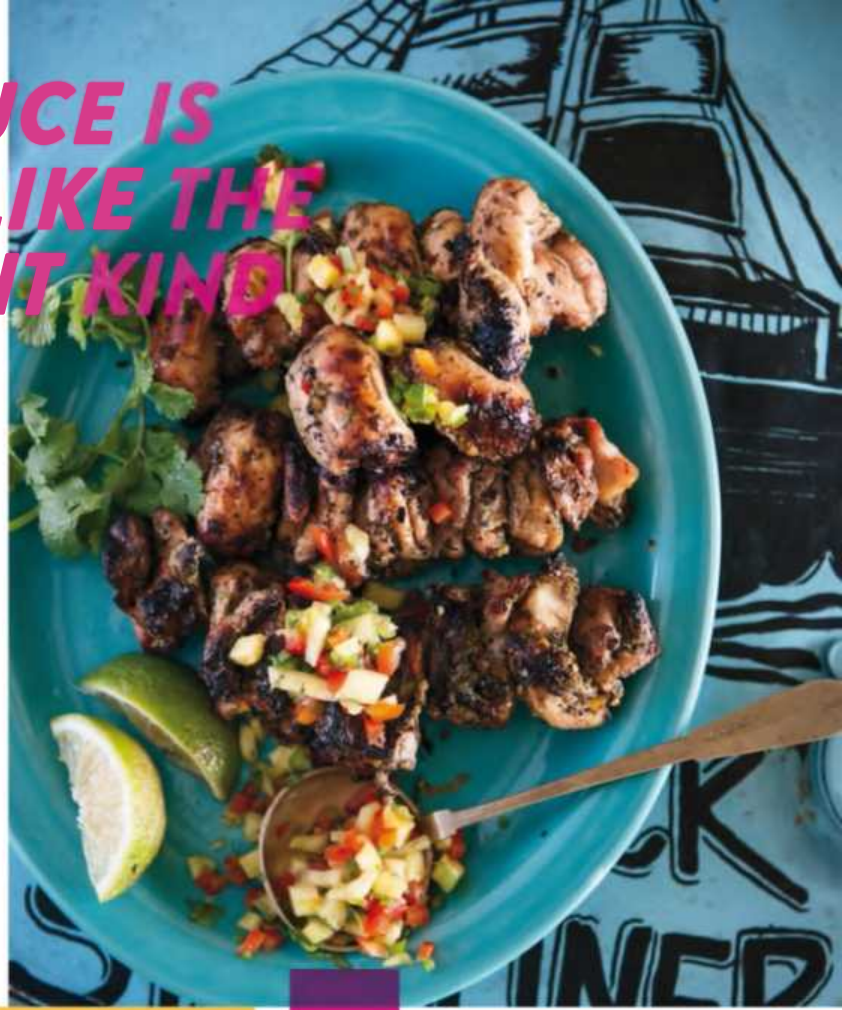


REAL JERK SAUCE IS NOTHING LIKE THE STORE-BOUGHT KIND

LESSON 3

"When I was growing up," Suzanne Couch says, "you could only get jerk pork in Port Antonio, on the northeast coast. That's where jerk really started. Now, of course, it's everywhere."

Couch is a master of many island dishes, but her jerk sauce impressed Schop the most: "The best I've ever tasted," he declares. Store-bought jerk sauces are made with corn syrup so they're pourable. Versions like Couch's are more of a relish—just fresh vegetables pureed with seasonings. Plus, unlike commercial jerk sauce, the real thing gets heat from raw Scotch bonnets. Using raw instead of cooked chiles contributes an unmistakable fruit flavor, says Schop: "The sauce is so bright and clean and fresh that you can really taste each ingredient."







Jerk chicken skewers with pineapple salsa (p. 172), ABOVE, **and a vegetable-laced version of curry goat (p. 192) with roti,** BELOW, **both rely on highly seasoned marinades.**

CONSISTENCY IS A VIRTUE

LESSON 4

Curried goat—a.k.a. curry goat—is one of Jamaica's national dishes. Schop sampled versions from eight different kitchens during his trip, and what struck him was how each tasted almost exactly the same as the last. "And I mean that in the best way," he says. "It's as if everyone follows one master recipe."

Case in point: Evelyn's, a venerable curry joint facing the Montego Bay airport runway. It's been around since the 1970s, and the interior doesn't appear to have been updated in decades. By the bar sits an old television with an aluminum-foil antenna. "Oh, God, that TV!" Schop recalls, roaring with laughter. "It's not even black-and-white—it's sepia-toned."

Evelyn's daughter Violet now runs the place, and the Indian specialties still draw the faithful: lentil dal, roti bread, a curry goat that inspired Schop to create a version for Miss Lily's (p. 192). "Nothing veers far from the playbook," he says. "It just tastes *right*."



TAKE YOUR TIME (EVERYONE ELSE DOES)

LESSON 5

I've been eating at Niah's Pattie Shack (or at least *trying* to) for years. The elusive Rastafarian chef is a master of Jamaican patties–plump, savory turnovers akin to Cornish pasties or outsize empanadas–which he cooks in a hut on Negril's Seven Mile Beach. With no electricity, no refrigeration and no running water, Niah's is essentially a lean-to with a wood stove. Opening hours are purely speculative.

"Niah wasn't at his shack, and he doesn't have a phone there anyway, so we had to call his ex-wife to locate him," Schop reports. "She says, 'He's up the beach.' Sooner or later we find him and convince him to make us some patties. But now he's got to get wood and a match to light the stove." Then, in the midst of prepping the dough, Niah ran out of flour. Off he went on his bike to the store, hands covered in flour. Half an hour later, he returned to finish the dough. "Instead of a rolling pin, he's got an old wine bottle filled with sand," says Schop. "Finally, an hour in, we get these



huge patties bursting with callaloo, carrots and onion. And then, after all that, Niah puts out the fire and leaves!"

The fact that Niah makes every patty from scratch, to order, reflects the high value Jamaican cooks place on food. "They're focused on not wasting it," Schop says. "They're not cooking everything then waiting around for someone to buy it." And it's not that the cooks are slow, Schop clarifies; it's that they're a couple of steps behind when you show up and place your order. Only then will they light a fire and start prepping ingredients. "Though maybe they *could* buy the matches, wood and flour beforehand," Schop adds with a grin.



Couch and Schop, ABOVE, **assemble her famous spicy, greens-stuffed patties,** TOP. **Unlike the ones from Niah's Pattie Shack,** OPPOSITE, **hers call for store-bought phyllo dough.**

Jamaican Greens-Stuffed Patties

Active **1 hr;** Total **2 hr**
Makes **2 dozen**

- **½ each green, red and yellow bell pepper, chopped**
- **5 scallions, coarsely chopped**
- **4 garlic cloves, crushed**
- **1 medium onion, coarsely chopped**
- **1 Scotch bonnet or habanero chile, stemmed and halved**
- **¼ cup extra-virgin olive oil**
- **Kosher salt and pepper**
- **2 lbs. Swiss chard, stems removed and leaves coarsely chopped (21 lightly packed cups)**
- **4 oz. cream cheese, softened**
- **30 sheets phyllo dough, from 2 packages (see Note)**
- **1 stick unsalted butter, melted**
- **1 large egg, beaten with 1 Tbsp. water**

1. In a food processor, combine the bell peppers with the chopped scallions, garlic, onion and Scotch bonnet. Pulse until very finely chopped.

2. In a large, deep skillet, heat the olive oil until shimmering. Add the chopped vegetable mixture and a generous pinch each of salt and pepper. Cook over moderately high heat, stirring occasionally, until the vegetables are softened and just starting to brown, about 8 minutes. Stir in one-third of the Swiss chard at a time; cover and cook over moderate heat until the greens are tender and any liquid has evaporated, about 5 minutes per batch. Remove from the heat and stir in the cream cheese until incorporated. Season the filling with salt and pepper. Scrape the filling into a bowl and let cool completely, then refrigerate until chilled, about 30 minutes.

3. Preheat the oven to 350°. Line 2 baking sheets with parchment paper. Lay 1 sheet of the phyllo on a work surface with a long side facing you. Lightly brush the phyllo with melted butter and lay another sheet on top. Repeat the brushing and stacking until you have a stack of 5 buttered sheets. Using a sharp knife, cut the phyllo crosswise into four 4-by-12-inch strips. Cover the remaining phyllo with a damp towel.

4. Spoon 2 tablespoons of the filling in a corner of 1 phyllo strip, ½ inch from the top; fold the opposite corner over the filling to form a triangle. Continue folding the triangle down and over itself until you reach the end of the strip. Transfer the patty to a prepared baking sheet and brush with melted butter. Repeat Steps 3 and 4 with the remaining phyllo dough and filling.

5. Brush the patties with the egg wash. Using a paring knife, make slits ½ inch apart across the top of each patty; be careful not to cut through to the filling. Bake for about 25 minutes, until browned, shifting the pans halfway through baking. Let cool for 5 minutes before serving. —*Suzanne Couch*

NOTE If necessary, stack and trim your phyllo sheets to 12-by-16 inches.



Fresh green jerk made with scallions and raw Scotch bonnet flavors the mayo slathered on grilled corn.

DRINKING IN JAMAICA

BEER Jamaica is synonymous with Red Stripe, the quintessential crisp lager. Jamaicans also love stout, perhaps a surprising choice for the tropics. Guinness is popular here, though Adam Schop prefers locally brewed Dragon Stout, from the producers of Red Stripe.

GINGER BEER "The Jamaican-made ones use cane sugar, not corn syrup, so they have a clean, natural flavor," Schop says.

RUM Overproof white rums like Wray & Nephew are often mixed with Ting, a Jamaican grapefruit soda. Explains Schop, "Local rum definitely has a, shall we say, 'robust' flavor, so that's a great way to drink it."

SORREL TEA Cooks steep dried hibiscus buds (called sorrel in Jamaica) with fresh ginger and sugar, then chill the tea overnight. They serve it with ice, a splash of soda water and a squirt of lime. "It has a tart, lemony, astringent flavor that you can feel on the enamel of your teeth," Schop says. "It's so refreshing."

SEA CAT PUNCH "Sea cat" is Jamaican slang for octopus; the punch is made with the milky white liquid produced by boiling octopus, plus white rum, rum cream, peanuts, molasses, Supligen (a protein supplement) and malt powder. Blended with ice, it becomes a thick, salty-sweet shake. Jamaican men swear it enhances virility; Schop swears it tastes "absolutely wretched."

Grilled Corn with Jerk Mayo and Coconut

Total **40 min;** Serves **8**

- **1 Scotch bonnet chile, stemmed and seeded**
- **6 scallions, chopped**
- **½ medium onion, chopped**
- **2 garlic cloves**
- **2¼ tsp. thyme leaves**
- **10 whole allspice berries**
- **1½ tsp. kosher salt**
- **1 cup mayonnaise**
- **8 ears of corn, shucked**
- **1 cup sweetened shredded coconut**
- **2 limes, quartered**

1. In a food processor, combine the chile, scallions, onion, garlic, thyme, allspice and salt and puree until smooth. Whisk ½ cup of this fresh jerk sauce into the mayonnaise; reserve the rest for another use.

2. Grill the corn over moderate heat until lightly charred, 12 to 15 minutes. Spread the jerk mayo all over the corn; transfer to a platter. Shower the corn with the coconut and serve with lime wedges. —*Adam Schop*

Spicy Jerk Chicken

PAGE 169

Active **40 min;** Total **1 hr 10 min plus 12 to 24 hr marinating** Serves **6**

- **10 scallions, coarsely chopped**
- **1 medium onion**
- **⅓ cup thyme leaves**
- **10 garlic cloves, peeled**
- **2 to 3 Scotch bonnet or habanero chiles, stemmed**
- **One 4-inch piece of fresh ginger, peeled and thinly sliced**
- **3 Tbsp. ground allspice**
- **3 Tbsp. kosher salt**
- **3 Tbsp. vegetable oil**
- **12 skinless, boneless chicken thighs (about 2½ lbs.), cut into thirds**
- **12 wooden skewers, soaked in water for 1 hour**
- **Fresh Pineapple Salsa (recipe follows), for serving**

1. In a food processor, combine the scallions, onion, thyme, garlic, chiles, ginger, allspice, salt and oil and puree. Pour the puree into a bowl, add the chicken and turn to coat. Cover and refrigerate for at least 12 hours or overnight, turning the chicken once or twice. Remove the chicken from the refrigerator 30 minutes before cooking.

2. Light a grill or preheat a grill pan. Thread 3 pieces of chicken onto each skewer, wiping off as much of the marinade as possible as you go. Grill the chicken skewers over moderately high heat, turning once, until lightly charred outside and cooked through, about 8 minutes. Serve hot off the grill, with pineapple salsa. —*SC*

WINE Ripe, peach-scented, off-dry German Riesling: 2014 Christoffel Erdener Treppchen Kabinett.

Fresh Pineapple Salsa

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Active **15 min;** Total **45 min** Makes **4 cups**

- **2 Tbsp. fresh lemon juice**
- **1 Tbsp. sugar**
- **½ tsp. kosher salt**
- **1 garlic clove, finely chopped**
- **1 small red onion, finely chopped**
- **2 cups finely chopped fresh pineapple**
- **⅓ cup finely chopped cilantro**
- **¼ cup finely chopped green bell pepper**
- **¼ cup finely chopped yellow bell pepper**
- **¼ cup finely chopped red bell pepper**
- **½ Scotch bonnet or habanero chile, stemmed and seeded**

1. In a medium bowl, combine the lemon juice, sugar, salt and garlic; let stand for 10 minutes.

2. In a colander, rinse the onion under cold running water; drain well and pat dry. Add the onion and all of the remaining ingredients to the bowl with the garlic mixture and stir well. Cover and let stand at room temperature for about 30 minutes. Pick out and discard the Scotch bonnet chile before serving. —*SC*

continued on p. 192



Guests at Rockhouse wait to taste the results of Schop's delicious flavor explorations.

BEST NEW HOLIDAY PARTIES

Six ingenious chefs create stellar party recipes inspired by the latest food and restaurant trends.

PRODUCED BY KATE HEDDINGS
PHOTOGRAPHS BY JOHN KERNICK



FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS; GROOMER: JESSIE RILEY. FLORAL DRESS BY HARARE

FORBIDDEN RICE FEAST

CHEFS AROUND THE COUNTRY ARE FINDING NEW POTENTIAL IN RICE OF ALL KINDS—WHITE, BROWN, RED AND BLACK. AKASHA RICHMOND OF L.A.'S AKASHA SHARES RECIPES FOR A FANTASTIC INDIAN MEAL CENTERED ON BOWLS OF AROMATIC FORBIDDEN BLACK RICE AND NUTTY BROWN BASMATI.

Forbidden Black Rice with Ginger and Cardamom

Active **15 min;** Total **1 hr**
Serves **8 to 10**

- **2 Tbsp. ghee (see Note)**
- **1 large shallot, thinly sliced**
- **2 Tbsp. minced peeled fresh ginger**
- **2 cups forbidden black rice (14 oz.), rinsed and drained**
- **1 Tbsp. green cardamom pods, cracked**
- **Sea salt**
- **Thinly sliced scallions, for garnish**

In a medium saucepan, heat the ghee. Add the shallot and ginger and cook over moderate heat, stirring occasionally, until softened and lightly browned, about 5 minutes. Stir in the rice and cardamom and cook, stirring, for 2 minutes. Add 3 cups of water and a generous pinch of sea salt and bring to a boil. Cover and cook over low heat until the rice is tender and the water is absorbed, about 30 minutes. Remove from the heat and let steam for 15 minutes. Fluff the rice with a fork and season with salt. Transfer to a serving bowl, garnish with sliced scallions and serve.

NOTE Ghee is a type of clarified butter that's available at Indian markets and Whole Foods, and on amazon.com.

Brown Basmati Rice with Coconut and Turmeric

Active **10 min;** Total **1 hr 10 min**
Serves **8 to 10**

- **2 cups brown basmati rice (12 oz.), rinsed and drained**
- **1 cup unsweetened coconut milk**
- **One 2-inch piece of fresh turmeric, peeled and finely grated (1 Tbsp.)**
- **Kosher salt**
- **Mint leaves, for garnish**

In a medium saucepan, combine the rice with 2 cups of water and the coconut milk, turmeric and a generous pinch of salt. Bring to a boil, cover and cook over low heat until the rice is tender and the liquid has been absorbed, 35 to 40 minutes. Remove from the heat and let steam for 15 minutes. Fluff the rice with a fork and season with salt. Transfer to a serving bowl, garnish with mint leaves and serve.

Red Lentil Dal with Mustard Seeds

Active **35 min;** Total **1 hr**
Serves **8 to 10**

- **4 cups red lentils (1½ lbs.), picked over**
- **2 bay leaves**
- **1 tsp. ground turmeric**
- **¼ cup ghee (see Note in recipe at left)**
- **1½ Tbsp. brown mustard seeds**
- **2 tsp. cumin seeds**
- **1 large onion, minced**
- **¼ cup minced peeled fresh ginger**
- **One 28-oz. can whole peeled tomatoes, drained and chopped**
- **1 serrano chile, minced**
- **2 tsp. ground coriander**
- **Kosher salt and pepper**
- **Yogurt and chopped cilantro, cucumber and tomato, for serving**

1. In a large cast-iron casserole, combine the red lentils with the bay leaves, turmeric and 12 cups of water and bring to a boil. Simmer over moderate heat, stirring frequently, until the lentils break down to a thick puree, about 40 minutes. Discard the bay leaves.

2. Meanwhile, in a large skillet, heat the ghee. Add the mustard and cumin seeds and cook over moderately high heat, stirring, until the seeds start to pop, about 1 minute. Add the onion and ginger and cook, stirring occasionally, until the onion is softened and lightly browned, about 8 minutes. Stir in the tomatoes, chile and coriander and cook until the tomatoes just start to break down, about 5 minutes. Season the tomato mixture with salt and pepper.

3. Stir the tomato mixture into the dal and cook over moderate heat for 10 minutes, stirring occasionally. Season with salt and pepper. Serve with yogurt and chopped cilantro, cucumber and tomato.

MAKE AHEAD The dal can be refrigerated for 3 days. Reheat gently before serving.

Masala Prawns

Total **1 hr;** Makes **24 shrimp**

- **⅓ cup fresh lime juice**
- **2 small shallots, minced**
- **3 Tbsp. minced peeled fresh ginger**
- **2 Tbsp. canola oil, plus more for brushing**
- **1 Tbsp. chaat masala (see Note)**
- **2 garlic cloves, minced**
- **1½ tsp. ground fenugreek**
- **1½ tsp. dried mango powder (see Note)**
- **1½ tsp. fine sea salt**
- **¾ tsp. ground coriander**
- **¾ tsp. crushed red pepper**
- **24 large shrimp, shelled and deveined**
- **Lime wedges and cilantro leaves, for serving**

1. In a medium bowl, combine all of the ingredients except the shrimp, lime wedges and cilantro. Add the shrimp; toss well. Cover and refrigerate for at least 30 minutes or up to 2 hours.

2. Preheat a grill pan and brush with canola oil. Remove the shrimp from the marinade and scrape off some of the excess. Grill over moderately high heat, turning once, until just cooked through, 4 minutes. Transfer the shrimp to a platter and serve with lime wedges and cilantro.

NOTE Chaat masala is an Indian spice blend made with black sea salt. Dried mango powder (amchoor) is a citrusy seasoning made from unripe green mangoes. Look for these products at Indian markets and on amazon.com.

WINE Rich, tropical-fruit-inflected Riesling: 2013 Dr. Bürklin-Wolf Bürklin Estate.

PLATTERS AND DINNER PLATES BY HERMÈS; NAPKINS BY KIM SEYBERT; FLATWARE FROM WEST ELM; CANDLESTICKS FROM IITTALA


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RED LENTIL DAL WITH MUSTARD SEEDS
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NEW COCKTAIL SNACKS

RESTAURANTS ARE MAKING SPACE ON MENUS FOR A NEW CATEGORY OF PRE-FIRST-COURSE STARTERS—THE SALTY, CRUNCHY, PICKLY SNACKS CUSTOMERS WANT WITH COCKTAILS. MARTHA WIGGINS, THE CHEF AT SYLVAIN IN NEW ORLEANS, CONTRIBUTES TO THE GENRE WITH THESE RECIPES.

POPCORN WITH SESAME-GLAZED PISTACHIOS
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SPICED PICKLED BEETS
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CHILE-TOASTED MARCONA ALMONDS
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MARINATED OLIVES WITH ORANGE
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Chile-Toasted Marcona Almonds

COVER

Total **15 min plus cooling**
Makes **3 cups**

- **2 Tbsp. unsalted butter**
- **1 Tbsp. minced garlic**
- **1 tsp. crushed red pepper**
- **3 cups roasted marcona almonds**
- **Kosher salt and black pepper**
- **1 Tbsp. minced chives**

In a large skillet, melt the butter. Add the garlic and crushed red pepper and cook over moderate heat, stirring, until the garlic is softened, about 2 minutes. Add the almonds and cook, stirring occasionally, until coated and hot, about 2 minutes. Season with salt and pepper. Let cool completely; stir in the chives.

MAKE AHEAD The almonds can be stored at room temperature overnight; stir in the chives before serving.

GLASS BOWLS FROM THE END OF HISTORY; GLASS BOWL (HOLDING POPCORN) FROM GEORG JENSEN; WINEGLASSES FROM CHRISTOFLE; SERVING PLATTERS BY HUMBLE CERAMICS

HOLIDAY SPARKLING WINES

NV LINI 910 LABRUSCA LAMBRUSCO BIANCO ($18)
Few Lambrusco producers make sparkling whites as well as sparkling reds; even fewer make a sparkling white as full-bodied and complex as Fabio Lini does.

NV SAPERE AUDE ROSÉ ($25)
Made from Pinot Noir and Chardonnay sourced from the cool Sonoma Coast, this salmon-colored sparkling wine is incredibly fresh and delicate.

NV PIERRE MONCUIT HUGUES DE COULMET BLANC DE BLANCS CHAMPAGNE ($42)
This pure, focused Champagne is made solely from a 12-acre parcel of Chardonnay. It's one of the best deals in the region.

NV MARC HEBRART CUVÉE DE RÉSERVE BRUT CHAMPAGNE ($47)
Hebrart's lively, aromatic Pinot Noir–forward cuvée is a blend of reserve wines from the 2010, 2011 and 2012 vintages.
–MEGAN KRIGBAUM



HORS D'OEUVRES OF THE SEVEN FISHES



WHITE ANCHOVY TOASTS WITH PARSNIP BUTTER
PAGE 182

SMOKY MUSSEL STEW
PAGE 182

PLATTER (HOLDING WHITE ANCHOVY TOASTS) FROM KARTELL; PAPER NAPKINS BY SERAX. OPPOSITE: GLASSES FROM DANDELION; SERVING BOARD (WITH GRAVLAX) FROM RESTORATION HARDWARE; GRATIN DISH (HOLDING CRAB DIP) BY STAUB.

CHEFS ACROSS THE COUNTRY ARE REINTERPRETING THE CLASSIC PLATEAU DE FRUITS DE MER, OR SEAFOOD TOWER. CHEF MATT JENNINGS OF TOWNSMAN IN BOSTON DECONSTRUCTS THE TREND TO CREATE AN ARRAY OF HORS D'OEUVRES THAT'S LIKE A MODERN FEAST OF THE SEVEN FISHES.

WINE

The best way to tackle pairing a holiday seafood extravaganza like this one is to look for wines that have the same brisk minerality as the fish, such as Muscadet, Albariño and white sparkling wines. An ice-cold gin martini with a salty olive will also work well here.

White Anchovy Toasts with Parsnip Butter

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Active **1 hr;** Total **1 hr 30 min**
Makes **24**

PARSNIP BUTTER

- **1¼ lbs. parsnips, peeled and cut into 1-inch chunks**
- **2 Tbsp. unsalted butter**
- **⅓ cup half-and-half**
- **Kosher salt and pepper**

BASIL OIL

- **½ cup lightly packed basil**
- **¼ cup lightly packed parsley**
- **1 small garlic clove**
- **¼ cup plus 2 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**

TOASTS

- **24 baguette slices, cut on the diagonal ⅓ inch thick (from 1 baguette)**
- **Extra-virgin olive oil, for brushing**
- **24 white anchovy fillets (alici or boquerones)**

1. Make the parsnip butter In a large saucepan of salted boiling water, cook the parsnips until tender, 8 to 10 minutes. Drain well and transfer to a food processor. Add the butter and half-and-half and puree until smooth. Scrape the puree into a medium saucepan and cook over moderately low heat, stirring frequently, until thick, 15 minutes. Season with salt and pepper. Transfer to a medium bowl and press a sheet of plastic wrap directly on the butter. Let cool completely, then refrigerate until chilled, 30 minutes.

2. Meanwhile, make the basil oil In a mini food processor, combine the basil, parsley and garlic and pulse until finely chopped. With the machine on, stream in the olive oil until smooth. Season the basil oil with salt and pepper.

3. Make the toasts Preheat the oven to 400°. Arrange the baguette slices on a baking sheet and brush both sides with olive oil. Toast for 8 to 10 minutes, until golden; let cool.

4. Spread the toasts with the parsnip butter and arrange on a platter. Top with the anchovies, drizzle with the basil oil and serve.

MAKE AHEAD The parsnip butter can be covered and refrigerated for up to 2 days.

New England–Style Crab Dip with Brown-Butter Crumbs

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Active **30 min;** Total **1 hr 15 min**
Serves **12**

- **1 cup mayonnaise**
- **¼ cup minced celery**
- **¼ cup minced green bell pepper**
- **2 Tbsp. finely grated sweet onion**
- **2 Tbsp. finely chopped parsley**
- **1 tsp. finely grated lemon zest plus 1 Tbsp. fresh lemon juice**
- **½ tsp. hot sauce, preferably Tabasco**
- **⅛ tsp. cayenne**
- **1 lb. jumbo lump crabmeat, picked over**
- **Kosher salt and pepper**
- **4 oz. day-old rustic white bread, torn into 1-inch pieces (4 cups)**
- **4 Tbsp. unsalted butter**
- **Crostini, chips or radicchio leaves, for serving**

1. In a large bowl, blend the mayonnaise with the celery, green pepper, onion, parsley, lemon zest, lemon juice, hot sauce and cayenne. Fold in the crab and season with salt and pepper. Refrigerate for 1 hour.

2. Meanwhile, preheat the oven to 400°. In a food processor, pulse the bread until fine crumbs form. Spread the breadcrumbs on a rimmed baking sheet and toast for about 8 minutes, until crisp.

3. In a large skillet, cook the butter over moderate heat until the milk solids turn dark golden, about 4 minutes. Stir in the toasted breadcrumbs and season with salt.

4. Scrape the crab mixture into a 10-inch round baking dish or skillet. Sprinkle the brown-butter crumbs evenly on top. Bake for 20 to 25 minutes, until golden on top and bubbling at the edge. Let cool for 5 minutes before serving with crostini, chips or radicchio leaves.

MAKE AHEAD The crab dip can be prepared through Step 3 and refrigerated overnight.

Smoky Mussel Stew

PAGE 181

Active **40 min;** Total **1 hr**
Serves **12 as an hors d'oeuvre**

- **¾ lb. Yukon Gold potatoes, peeled and cut into ½-inch pieces**
- **3 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **½ lb. brussels sprouts, quartered**
- **1 lb. fresh mussels, scrubbed and debearded**
- **1 cup dry white wine**
- **1 medium white onion, quartered through the core and peeled**
- **2 medium shallots, chopped**
- **2 Tbsp. unsalted butter**
- **2 parsley sprigs, plus chopped parsley for garnish**
- **2 thyme sprigs**
- **1 bay leaf**
- **Pinch of cayenne**
- **2 cups heavy cream**
- **1 large egg yolk**
- **½ lb. smoked mussels**
- **2 Tbsp. fresh lemon juice**

1. Preheat the oven to 375°. On one side of a large rimmed baking sheet, toss the potatoes with 2 tablespoons of the olive oil and season with salt and pepper. On the other side of the baking sheet, toss the brussels sprouts with the remaining 1 tablespoon of olive oil and season with salt and pepper. Roast for about 25 minutes, until the vegetables are tender and charred in spots.

2. Meanwhile, in a large saucepan, combine the fresh mussels with the wine, onion, shallots, butter, parsley sprigs, thyme, bay leaf and cayenne and bring to a boil over high heat. Cover and cook over moderately high heat until the mussels open, 6 to 8 minutes. Using a slotted spoon, transfer the mussels to a bowl. Remove the mussels from their shells; discard the shells and any mussels that do not open. Strain the broth through a fine sieve.

3. Wipe out the saucepan. Add the strained broth along with any accumulated mussel broth from the bowl and bring to a boil. Add the cream and bring just to a boil. In a small bowl, beat the egg yolk with 2 tablespoons of the hot cream, then gradually whisk the mixture into the saucepan. Simmer the soup over moderate heat, whisking, until thickened slightly, 3 to 5 minutes. Stir in the brussels sprouts, potatoes and both the cooked mussels and the smoked mussels and simmer until hot, about 3 minutes. Stir in the lemon juice and season with salt and pepper. Serve the stew in small ramekins, garnished with chopped parsley.

Roasted Shrimp-and-Fennel Skewers with Mustard Chimichurri

PAGE 180

Total **45 min**
Makes **24 small skewers**

- **2 cups lightly packed parsley**
- **1 cup snipped chives**
- **2½ Tbsp. sherry vinegar**
- **1½ Tbsp. fresh lemon juice**
- **1 Tbsp. finely grated peeled fresh horseradish**
- **2 garlic cloves, finely chopped**
- **1 tsp. crushed red pepper**
- **1 tsp. honey**
- **¼ cup plus 3 Tbsp. extra-virgin olive oil, plus more for brushing**
- **1½ Tbsp. whole-grain mustard**
- **Kosher salt and black pepper**
- **2 medium fennel bulbs—halved lengthwise, cored and cut into thin wedges**
- **24 large shrimp, shelled and deveined**

1. Preheat the oven to 375°. In a food processor, combine the parsley with the chives, vinegar, lemon juice, horseradish, garlic, crushed red pepper, honey, ¼ cup plus 2 tablespoons of olive oil and ¼ cup of water and pulse until the herbs are finely chopped. Scrape the chimichurri into a bowl, stir in the mustard and season with salt and black pepper.

2. Arrange the fennel pieces on one half of a large rimmed baking sheet, keeping the wedges intact. Brush with olive oil and season with salt and pepper. Roast for 25 to 30 minutes, until tender.

3. In a medium bowl, toss the shrimp with the remaining 1 tablespoon of olive oil and season with salt and black pepper. Spread the shrimp on the other half of the baking sheet and roast for 5 minutes, until just cooked through.

4. Thread the shrimp onto twenty-four 6-inch skewers and arrange on a platter with the fennel wedges. Serve with the mustard chimichurri.

MAKE AHEAD The chimichurri can be made early in the day and refrigerated. Bring to room temperature before serving.

Pink Peppercorn and Fennel Gravlax

PAGE 180

Active **30 min;** Total **3 days**
Serves **10 to 12**

- **½ cup plus 2 Tbsp. kosher salt**
- **One 2-lb. skin-on center-cut salmon fillet, pinbones removed**
- **2 Tbsp. pink peppercorns**
- **2 Tbsp. caraway seeds**
- **2 Tbsp. coriander seeds**
- **2 Tbsp. fennel pollen**
- **1 tsp. freshly ground white pepper**
- **¼ cup sugar**
- **1 large bunch of dill**
- **Rye crackers, sour cream, sliced onions and drained capers, for serving**

1. Fill a large bowl or baking dish with water, add 2 tablespoons of the salt and stir until dissolved. Submerge the salmon in the water and let stand for 10 minutes. Drain the fish and pat dry with paper towels.

2. Meanwhile, in a small skillet, toast the pink peppercorns, caraway and coriander over moderate heat, stirring, until very fragrant, about 2 minutes. Cool slightly, then coarsely grind in a mortar or spice grinder. Transfer the spice mixture to a small bowl and stir in the fennel pollen, white pepper, sugar and the remaining ½ cup of salt.

3. Line a rimmed baking sheet with plastic wrap. Arrange half of the dill down the center of the baking sheet. Sprinkle half of the spice mixture evenly over the dill, then top with the salmon, skin side down. Sprinkle the remaining spice mixture over the top and sides of the salmon in an even layer. Top with the remaining dill. Wrap the salmon tightly in the plastic wrap and place skin side down on the baking sheet. Top with a second baking sheet and heavy canned goods to weigh it down. Refrigerate for 1 day.

4. Unwrap the fish and pat dry. Rewrap the fish and seasonings in a clean sheet of plastic, leaving behind any released liquid and squeezing out excess liquid from the dill. Place the freshly wrapped salmon skin side up on the baking sheet. Top with the baking sheet and weights and refrigerate for 2 days, until the flesh feels firm in the center.

5. Rinse off the fish, pat it dry and thinly slice. Serve with rye crackers, sour cream, sliced onions and capers.

MAKE AHEAD The gravlax can be rinsed, wrapped in a fresh sheet of plastic and refrigerated for 3 days.

Raw Oysters with Cava Mignonette

PAGE 180

Total **5 min**
Makes **about ¾ cup**

- **½ cup chilled cava**
- **¼ cup minced shallot**
- **1 Tbsp. white wine vinegar**
- **¼ tsp. freshly ground pepper**
- **Raw oysters on the half shell, for serving**

In a small bowl, stir all of the ingredients except the oysters together. Serve the mignonette with the oysters.

PARTY SNACK SHORTCUTS

For speedy hors d'oeuvres, F&W editors find the best store-bought ingredients and suggest quick fixes.

Piri-Piri Tuna

Bela's gorgeous chunks of Portuguese skipjack tuna are packed in spicy olive oil.

QUICK FIX: Puree for a tuna mousse to stuff in Peppadew peppers or skewer with marinated artichoke hearts. *$10 for 6.7 oz.; Whole Foods and food52.com.*

Octopus in Olive Oil

Matiz Gallego pulpo from Spain is tender and bite-size.

QUICK FIX: Skewer with olives and fried bread cubes, or toss with cubed boiled potatoes, capers, lemon and parsley. *$10 for 4.2 oz.; igourmet.com.*

Blood Orange Rainbow Trout Caviar

From Sunburst Trout Farms in North Carolina.

QUICK FIX: Serve with blini and crème fraîche, or as a topping for mini avocado toasts. *$62 for 4 oz.; sunbursttrout.com.*

Jalapeño Crab Dip

From Big T Coastal Provisions near Charleston, South Carolina, this dip is creamy and cheesy.

QUICK FIX: Serve with roasted halved fingerling potatoes or black-bean tortilla chips. *$8 for 8 oz.; bigtcoastal provisions.com.*

–JULIA HEFFELFINGER & TINA UJLAKI

SOUP PARTY

THE ANNUAL "SOCIAL SOUP EXPERIMENT" AT NEW YORK CITY'S HIGH LINE PARK INVOLVES HUNDREDS OF PEOPLE SEATED AT LONG TABLES REVELING IN COMMUNAL SPIRIT. THE SOUP RECIPE HERE, BY MANHATTAN CHEF DAN KLUGER, WAS INSPIRED BY THE GROWING NUMBER OF "ONE BIG TABLE" EVENTS LIKE THIS ONE.

Farro and White Bean Soup with Swiss Chard and Herb Oil

Active **1 hr;** Total **2 hr plus overnight soaking;** Serves **18**

SOUP

- **2 cups Great Northern beans—picked over, soaked overnight and drained**
- **Kosher salt and pepper**
- **1½ cups farro (9 oz.)**
- **½ cup extra-virgin olive oil**
- **1 large Spanish onion, halved and thinly sliced**
- **1¼ cups thinly sliced carrots**
- **1¼ cups thinly sliced celery root**
- **⅓ cup thinly sliced garlic**
- **Two 28-oz. cans fire-roasted diced tomatoes**
- **1 lb. red Swiss chard, stemmed and leaves chopped**

HERB OIL

- **2 Tbsp. minced parsley**
- **1 Tbsp. minced rosemary**
- **1 Tbsp. minced thyme**
- **1 Tbsp. minced oregano**
- **½ jalapeño, seeded and minced**
- **1½ tsp. finely grated lemon zest**
- **1 cup extra-virgin olive oil**
- **Kosher salt**
- **Freshly grated Parmigiano-Reggiano cheese, for serving**

1. Make the soup In a large pot, cover the soaked beans with water (at least 4 inches) and bring to a boil. Simmer over moderately low heat until the beans are tender, about 1 hour and 15 minutes. Add 1 tablespoon of salt and let stand for 5 minutes. Drain, reserving 6 cups of the cooking liquid.

2. Meanwhile, in a medium saucepan of salted boiling water, cook the farro until al dente, about 20 minutes. Drain.

3. Wipe out the large pot and heat the olive oil in it. Add the onion and a generous pinch of salt and cook over moderate heat, stirring occasionally, until softened but not browned, about 7 minutes. Add the carrots, celery root and garlic and cook, stirring occasionally, until the vegetables just start to soften, about 5 minutes. Add the tomatoes with their juices and cook over moderately high heat, stirring occasionally, until the juices have reduced by half, 8 to 10 minutes.

4. Add the reserved bean cooking liquid and 14 cups of water to the pot and bring to a simmer. Stir in the beans, farro and Swiss chard and simmer over moderate heat until the chard is wilted and the soup is hot, about 5 minutes. Season with salt and pepper.

5. Make the herb oil In a medium bowl, whisk the herbs with the jalapeño, lemon zest and olive oil; season with salt.

6. To serve, ladle the soup into bowls and top with the herb oil and grated cheese.

MAKE AHEAD The soup can be refrigerated for 3 days. Reheat gently before serving. The herb oil can be refrigerated overnight; serve at room temperature.

WINE Offer guests both a full-bodied white, like the 2013 DeMorgenzon DMZ Chardonnay from South Africa, and a vibrant, medium-bodied red, like the 2013 Brigaldara Valpolicella from Italy's Veneto.

BOWLS BY URBAN OASIS FROM ABC CARPET & HOME; BUTTER RAMEKINS BY HUMBLE CERAMICS; BUTTER KNIVES FROM SWEET GUM CO.



FARRO AND WHITE BEAN SOUP WITH SWISS CHARD AND HERB OIL
PAGE 184

CASK PARTY

THE OBSESSION WITH WHISKEY HAS INSPIRED SOME RESTAURANTS TO OFFER CARNIVORES A NEW PAIRING EXPERIENCE. CHEF CHRISTINA LECKI OF THE BRESLIN IN NYC CREATES WHISKEY-WORTHY RECIPES.



ROASTED DRY-AGED RIB OF BEEF WITH CREAMED GREENS
PAGE 187

NEW DINNER PAIRING: WHISKEY

HOCHSTADTER'S VATTED STRAIGHT RYE ($35)
This spicy, assertive rye—a blend of aged whiskeys sourced from across North America—is a good match for heftier cuts of meat.

FORTY CREEK DOUBLE BARREL RESERVE ($55)
A recent import from Canada, this whisky is full of baking-spice flavors: nutmeg, cinnamon, vanilla. It's fantastic with juicy roasts.

HIBIKI JAPANESE HARMONY ($65)
This astonishingly soft, pristine Japanese whisky is aged in American, sherry and Japanese oak casks. It pairs extremely well with lighter meat courses.

THE FEATHERY ($65)
A blend of three single malts, this Scotch is aged in former sherry barrels. These impart a little toasty sweetness that's nice with grilled meats. –MK

Roasted Dry-Aged Rib of Beef with Creamed Greens

Active **1 hr;** Total **3 hr 30 min**
Serves **10 to 12**

RIB ROAST

- **One 10-lb. beef rib roast, chine bone removed**
- **2 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **2 cups chicken stock or low-sodium broth**
- **2 rosemary sprigs**
- **5 thyme sprigs**

MARJORAM BUTTER

- **6 Tbsp. unsalted butter, at room temperature**
- **¼ cup chopped parsley**
- **2 Tbsp. chopped brined green peppercorns**
- **2 Tbsp. chopped marjoram**
- **1 Tbsp. chopped thyme**
- **½ tsp. finely grated garlic**
- **½ tsp. kosher salt**
- **½ tsp. pepper**

CREAMED ESCAROLE AND SPINACH

- **¼ cup extra-virgin olive oil**
- **2 shallots, minced**
- **4 anchovy fillets in oil, drained and chopped**
- **1 Tbsp. finely chopped garlic**
- **4 bunches of escarole (2 lbs.), trimmed and chopped (24 cups)**
- **3 cups heavy cream**
- **4 bunches of curly spinach (2 lbs.), stemmed (20 cups)**
- **1 tsp. finely grated lemon zest plus 2 Tbsp. fresh lemon juice**
- **¼ tsp. crushed red pepper**
- **Kosher salt and black pepper**

1. Make the rib roast Preheat the oven to 450°. Set the roast fat side up on a rack set in a roasting pan. Rub all over with the olive oil and season with salt and pepper. Add the stock and the rosemary and thyme sprigs to the pan. Roast for 30 minutes, until well browned. Reduce the oven temperature to 350° and roast the meat for about 2½ hours longer, until an instant-read thermometer inserted in the center of the roast registers 125° for medium rare. Transfer to a cutting board and let rest for 30 minutes.

2. Meanwhile, make the marjoram butter In a small bowl, combine all of the ingredients and mix well. Let the butter stand at room temperature.

3. Meanwhile, make the creamed escarole and spinach In a pot, heat the olive oil. Add the shallots, anchovies and garlic and cook over moderate heat, stirring, until the anchovies dissolve, about 2 minutes. In batches, stir in the escarole until wilted, about 5 minutes. Add the heavy cream and bring to a boil. Simmer briskly until the cream is slightly reduced, about 10 minutes. Add the spinach in batches, stirring, until wilted. Cook, stirring occasionally, until the greens are very tender and the cream is reduced and very thick, about 30 minutes longer. Stir in the lemon zest, lemon juice and crushed red pepper and season with salt and black pepper.

4. Spread the marjoram butter all over the warm roast. Cut the roast off the bone, then thinly slice. Serve with the creamed escarole and spinach.

MAKE AHEAD The marjoram butter can be refrigerated for 2 days; bring to room temperature before using. The creamed escarole and spinach can be refrigerated overnight and reheated before serving.

Spiced Pork Crown Roast with Roasted Vegetables

Active **45 min;** Total **4 hr 15 min**
Serves **16**

- **1½ Tbsp. whole cloves**
- **1½ Tbsp. whole allspice berries**
- **6 whole star anise**
- **One 1½-inch cinnamon stick**
- **3 bay leaves**
- **1 dried Thai chile, stemmed**
- **1 tsp. ground mace**
- **One 16-rib crown roast of pork (about 10 lbs.), tied, bones frenched**
- **Kosher salt and pepper**
- **16 torpedo onions or large shallots, peeled**
- **1½ lbs. medium fingerling potatoes**
- **1½ lbs. parsnips, peeled and cut into 2½-inch pieces**
- **1½ lbs. medium turnips, peeled and cut into 2½-inch pieces**
- **1 lb. rutabaga, peeled and cut into 2½-inch pieces**
- **1 cup sage leaves**
- **12 garlic cloves**
- **2 Tbsp. canola oil**

1. In a small skillet, combine the cloves, allspice, star anise, cinnamon stick, bay leaves and chile and toast over moderately high heat, stirring, until the spices just start to smoke, 2 to 3 minutes. Transfer to a spice grinder and let cool, then add the mace and grind to a powder.

2. Season the pork roast with salt and pepper and rub the spice mixture all over it. Let the roast stand at room temperature for 1 hour.

3. Meanwhile, preheat the oven to 325°. In a very large roasting pan, toss the onions with the potatoes, parsnips, turnips, rutabaga, sage, garlic cloves and oil. Season with salt and pepper.

4. Set the pork roast on top of the vegetables. Lightly coat 16 small squares of foil with nonstick spray and wrap each rib bone to prevent burning. Roast the pork for 2 hours, until beginning to brown. Increase the oven temperature to 450° and roast for about 40 minutes longer, until the vegetables are tender and an instant-read thermometer inserted in the thickest part of the pork registers 140°. Transfer the roast to a platter and let rest for 15 minutes. Carve the pork roast between the ribs and serve with the roasted vegetables.

MAKE AHEAD The spice mix can be made up to 3 days ahead.

BOARD FROM M. CROW & CO.; DECANTER (ON LEFT) BY MATCH; DECANTER (ON RIGHT) BY LSA INTERNATIONAL; TUMBLERS BY SAINT-LOUIS

LATE-NIGHT DESSERT TOASTS

AVOCADO TOASTS HAVE BECOME AN EVERYDAY ESSENTIAL—AND HAVE INSPIRED PASTRY CHEFS TO INVENT A SWEET VARIATION. THE ONES HERE ARE BY WILLIAM WERNER OF SAN FRANCISCO'S CRAFTSMAN AND WOLVES.



Coffee-Caramel-Jam Toasts

Active **1 hr;** Total **2 hr 15 min plus overnight steeping**
Makes **about 24**

COFFEE-CARAMEL JAM

- **½ cup crushed coffee beans**
- **1¼ cups heavy cream**
- **1 cup whole milk**
- **1 cup sugar**
- **1 Tbsp. light corn syrup**
- **2 tsp. instant espresso**
- **⅛ tsp. fine sea salt**

CHOCOLATE CRUMBLE

- **¾ cup all-purpose flour**
- **¾ cup almond flour**
- **½ cup sugar**
- **¼ cup unsweetened cocoa powder**
- **¼ tsp. fine sea salt**
- **1 stick cold unsalted butter, cubed**
- **Dark rye toasts, for serving**

1. Make the jam Preheat the oven to 350°. Spread the coffee beans on a baking sheet and toast for 10 minutes, until fragrant. Transfer to a large bowl. Stir in the heavy cream and milk, cover and let steep in the refrigerator overnight.

2. Strain the coffee cream through a fine sieve, pressing on the solids; you should have 2 cups. In a large saucepan, cook the sugar over moderate heat, stirring occasionally, until a light amber caramel forms, about 5 minutes. Slowly add the coffee cream; be careful, as it will boil vigorously. Add the corn syrup, espresso and sea salt and bring to a simmer; the caramel will harden but will dissolve as it simmers. Cook over moderately low heat, stirring, until a candy thermometer inserted in the caramel jam registers 210°, about 12 minutes. Carefully transfer the jam to a blender and puree until smooth and shiny. Scrape into a medium bowl and let cool to room temperature.

3. Meanwhile, make the crumble In a medium bowl, whisk the all-purpose flour with the almond flour, sugar, cocoa powder and sea salt. Using your fingers, rub in the butter until coarse crumbs form. Spread the crumbs in an even layer on a parchment paper–lined baking sheet and refrigerate until firm, about 1 hour.

4. Preheat the oven to 350°. Bake the crumble for about 18 minutes, until golden. Transfer to a rack to cool completely.

5. Spread some coffee-caramel jam on the toasts. Sprinkle the chocolate crumbles on one half of each toast; press gently to help them adhere.

MAKE AHEAD The jam can be refrigerated for up to 1 week. Serve at room temperature. The baked crumble can be stored in an airtight container for 1 week or frozen for 1 month.



WHIPPED VANILLA GANACHE TOASTS WITH PEAR AND POMEGRANATE
PAGE 190

LEMON CURD TOASTS WITH COCONUT
PAGE 190

YUZU KOSHO CASHEW BUTTER TOASTS
PAGE 190

PEDESTALS BY SOUDA; GLASSES FROM TABLEART; TUMBLERS BY CIOVERE; KNIFE BY CALVIN KLEIN. OPPOSITE: MARBLE BOARD BY ROOST; GLASSES FROM QUITOKEETO

Lemon Curd Toasts with Coconut

PAGE 189

Active **45 min;** Total **3 hr**
Makes **about 24**

- **3 large eggs**
- **1½ cups sugar**
- **3 Tbsp. finely grated lemon zest plus ⅔ cup fresh lemon juice**
- **¼ cup extra-virgin olive oil**
- **¼ cup chopped cocoa butter (see Note)**
- **Baguette toasts, for serving**
- **Fresh blackberries and toasted coconut flakes or chips, for garnish**

1. In a medium bowl, whisk the eggs with ¾ cup of the sugar until combined. In a small saucepan, warm the lemon zest, lemon juice, olive oil, cocoa butter and the remaining ¾ cup of sugar over moderate heat, stirring to dissolve the sugar. While whisking constantly, slowly drizzle half of the lemon juice mixture into the eggs. Add the egg mixture to the saucepan and cook the curd over moderately low heat, stirring constantly, until thickened and a candy thermometer inserted in the curd registers 186°, about 12 minutes.

2. Strain the curd through a fine sieve into a blender. Puree until lightened, about 1 minute. Scrape into a bowl. Press a sheet of plastic wrap directly on the curd and let cool to room temperature. Refrigerate until cold and set, about 2 hours.

3. Spread the lemon curd on the toasts and top with blackberries. Garnish with toasted coconut and serve.

NOTE Solid cocoa butter is available at natural food shops, Whole Foods and amazon.com.

MAKE AHEAD The lemon curd can be refrigerated for 1 week.

Whipped Vanilla Ganache Toasts with Pear and Pomegranate

PAGE 189

Active **45 min;** Total **3 hr 15 min**
Makes **about 24**

POACHED PEARS

- **1 vanilla bean, halved lengthwise, seeds scraped and pod reserved**
- **2 cups sugar**
- **Five 3-inch-long pieces of lemon zest**
- **4 Forelle pears (1 lb.)—peeled, halved lengthwise and cored**

WHIPPED VANILLA GANACHE

- **3 oz. white chocolate, chopped**
- **1¼ cups heavy cream**
- **½ Tbsp. light corn syrup**
- **¼ tsp. vanilla bean paste or ½ vanilla bean, halved lengthwise and seeds scraped**
- **Pain de mie bread toasts, for serving (see Note)**
- **Pomegranate seeds, for garnish**

1. Poach the pears In a medium saucepan, combine the vanilla seeds and pod with the sugar, 2½ cups of water and 3 pieces of the lemon zest. Bring to a simmer, stirring to dissolve the sugar. Remove the pan from the heat and let steep for 30 minutes. Strain the syrup through a fine sieve. Return the syrup to the saucepan and let cool completely.

2. Add the pears and the remaining 2 pieces of lemon zest to the syrup and bring to a bare simmer. Cook over moderately low heat, turning occasionally, until the pears are just tender, about 20 minutes. Remove the saucepan from the heat and let cool to room temperature. Cover and refrigerate until chilled, about 2 hours.

3. Meanwhile, make the whipped vanilla ganache Place the white chocolate in a heatproof medium bowl. In a small saucepan, combine ½ cup of the heavy cream with the corn syrup and vanilla bean paste and bring to a boil. Pour the hot cream over the chocolate and let stand for 1 minute, then whisk until smooth; transfer to a blender. With the machine on, slowly drizzle in the remaining ¾ cup of heavy cream until smooth. Scrape the vanilla ganache into a large bowl and chill until it is very cold, about 2 hours.

4. Using a hand mixer, beat the chilled ganache at medium speed until soft peaks form, about 2 minutes. Spread the whipped ganache on the toasts. Slice the pears into thin wedges; arrange on top. Garnish with pomegranate seeds and serve.

NOTE Pain de mie is sliced packaged white bread that's available at bakeries.

MAKE AHEAD The poached pears can be stored in their syrup overnight. The whipped vanilla ganache can be refrigerated overnight.

Yuzu Kosho Cashew Butter Toasts

PAGE 189

Active **1 hr 30 min;** Total **3 hr**
Makes **about 24**

CANDIED MANDARINS

- **1 cup sugar**
- **4 mandarins (10 oz.), scrubbed and sliced crosswise ⅛ inch thick**
- **1 vanilla bean, halved lengthwise, seeds scraped and pod reserved**

YUZU KOSHO CASHEW BUTTER

- **2½ cups cashews (about 1 lb.)**
- **3 Tbsp. sugar**
- **2 tsp. kosher salt**
- **1 Tbsp. red yuzu kosho (see Note)**
- **⅓ cup canola oil**
- **Pumpernickel bread toasts, for serving**
- **Pure grade B maple syrup, for drizzling**

1. Make the candied mandarins In a medium saucepan, combine the sugar with 1½ cups of water and bring to a bare simmer, stirring to dissolve the sugar. Add the mandarins and vanilla seeds and pod and cook over low heat, stirring occasionally, until the mandarins are softened and slightly translucent, about 1 hour and 15 minutes. Remove the pan from the heat; discard the vanilla pod. Let the mandarins cool in the syrup, about 1 hour.

2. Meanwhile, make the yuzu kosho cashew butter Preheat the oven to 350°. Spread the cashews on a baking sheet and toast for about 20 minutes, until deep golden. Transfer the sheet to a rack and let the cashews cool completely.

3. In a food processor, pulse the cashews until finely chopped. Add the sugar, salt and yuzu kosho. With the machine on, slowly drizzle in the oil until well blended. Scrape into a medium bowl.

4. Spread the yuzu kosho cashew butter on the toasts and drizzle lightly with maple syrup. Top with the drained candied mandarins and serve.

NOTE Red yuzu kosho is made with yuzu zest (from the sour citrus fruit), green chiles and salt. It's spicy and packed with citrus flavor. Look for it at Asian markets and on amazon.com.

MAKE AHEAD The yuzu kosho cashew butter can be refrigerated for 2 weeks. The candied mandarins can be refrigerated for 1 week; bring to room temperature before serving.

continued on p. 196

DESSERT TOAST SHORTCUTS

PISTACHIO CREMA
Spread on sourdough toasts; sprinkle with diced candied orange peels and cacao nibs. *$20 for 6.7 oz.; chefshop.com.*

HARISSA CASHEW BUTTER
Smear on toasted sesame bread; top with dried-fig slices. *$13 for 12 oz.; eliotsadultnutbutters.com.*

MATCHA MILK JAM
Spread on toasted pound cake; sprinkle with sea salt. *$12 for 7.5 oz.; craftsman-wolves.com.*

DARK CHOCOLATE TOFFEE NIBS
Sprinkle on toasted brioche topped with strawberries and vanilla crème fraîche. *$5 for 3.5 oz.; hardcracktoffee.com.*

–JH & TU



from p. 172



Salt Cod Fritters with Curry Aioli

Active **1 hr;** Total **1 hr 30 min plus 2 days soaking;** Makes **about 3 dozen**

When Adam Schop put his spin on these classic Caribbean fritters at Miss Lily's, he packed them with flavor by increasing the amount of fish, onion, bell pepper and black pepper in the batter.

- **¾ lb. skinless, boneless center-cut salt cod fillet**
- **1 Tbsp. unsalted butter**
- **½ cup minced onion**
- **¼ cup minced green bell pepper**
- **¼ cup minced red bell pepper**
- **1 tsp. freshly ground black pepper**
- **1¾ cups all-purpose flour**
- **¼ cup cornstarch**
- **2 tsp. kosher salt**
- **2 tsp. sugar**
- **1½ tsp. baking powder**
- **1 large egg, beaten**
- **1¼ cups ice-cold sparkling water**
- **Vegetable oil, for frying**
- **Curry Aioli (at right) and lime wedges, for serving**

1. In a medium bowl, cover the salt cod with 3 inches of cold water and soak in the refrigerator for 2 days, changing the water at least 3 times each day.

2. Drain the salt cod, transfer to a medium saucepan and add enough cold water to cover the fish by 2 inches. Bring to a boil. Reduce the heat to low and simmer the fish until it just flakes with a fork, about 20 minutes. Using a slotted spoon, transfer the fish to a plate and let cool. Flake the fish and discard any bones or bits of skin.

3. Meanwhile, in a small saucepan, melt the butter. Add the onion, bell peppers and black pepper and cook over moderate heat, stirring, until the vegetables are softened, about 10 minutes. Scrape the vegetables into a small bowl and let cool.

4. In a large bowl, whisk the flour with the cornstarch, salt, sugar and baking powder. Mix in the egg and sparkling water with a fork until almost combined. Stir the flaked salt cod and the cooked vegetables into the batter.

5. In a large saucepan, heat 2 inches of oil to 350°. Carefully scoop eight 1-tablespoon balls of batter into the hot oil and fry, turning occasionally, until richly browned, about 4 minutes. Using a slotted spoon, transfer the fritters to a paper towel–lined plate to drain and season with salt. Repeat with the remaining batter. Serve the fritters hot with Curry Aioli and lime wedges.

BEER American craft brewers are starting to explore light, crisp pilsner styles. These new versions are hoppier than the European ones, but they're fantastic with fried foods like these fritters. Try the Firestone Walker Pivo or the Peak Organic Fresh Cut.

Curry Aioli

Total **15 min;** Makes **1¼ cups**

- **2 Tbsp. vegetable oil**
- **3 scallions, white and light green parts only, minced**
- **One ½-inch piece of fresh ginger, peeled and minced**
- **1 garlic clove, minced**
- **Kosher salt and pepper**
- **1 Tbsp. West Indian curry powder (see Note in following recipe)**
- **1 cup mayonnaise**
- **⅓ cup minced cilantro**

In a small skillet, heat the vegetable oil. Add the scallions, ginger and garlic, season with a pinch each of salt and pepper and cook over moderately low heat, stirring, until the aromatics are softened, about 5 minutes. Add the curry powder and cook until fragrant and lightly toasted, about 1 minute. Scrape the seasonings into a small bowl and stir in the mayonnaise and cilantro. Season with salt and pepper and serve. —*AS*

MAKE AHEAD The curry aioli can be refrigerated for 4 days. Bring to room temperature before serving.

Curried Goat with Apricot-Ginger Chutney

PAGE 169

Active **1 hr;** Total **6 hr plus 24 hr marinating;** Serves **6 to 8**

Schop's brothy version of this Jamaican classic is lighter than most. He starts by marinating pieces of the tender goat forequarter with spices, aromatics and yogurt for an extended period of time. The stew is usually made with water, but Schop uses vegetable stock to amp up the flavor.

MARINATED GOAT

- **10 scallions, quartered crosswise**
- **½ medium onion, finely chopped**
- **One 2½-inch piece of fresh ginger, finely chopped**
- **½ cup finely chopped cilantro**
- **⅓ cup plain yogurt**
- **¼ cup plus 2 Tbsp. West Indian curry powder (see Note)**
- **¼ cup ground coriander**
- **3 Tbsp. garam masala**
- **3 Tbsp. vegetable oil**
- **4 lbs. meaty, well-trimmed goat forequarter, cut into 2½-inch pieces (see Note)**

GOAT STEW

- **Marinated goat**
- **Kosher salt and pepper**
- **¼ cup vegetable oil**
- **3 quarts vegetable stock**
- **10 scallions, coarsely chopped**
- **1 medium red pepper, coarsely chopped**
- **1 medium red onion, coarsely chopped**
- **1 large carrot, coarsely chopped**
- **10 thyme sprigs**
- **1 Scotch bonnet or habanero chile, stemmed and halved lengthwise**
- **1 cup frozen peas**
- **Apricot-Ginger Chutney (p. 194) and warm roti or naan, or Rice and Peas (p. 194), for serving**

1. Marinate the goat In a food processor, combine all of the ingredients except the pieces of goat and pulse until finely chopped. In a large bowl, rub all of the marinade into the meat. Cover with plastic wrap and refrigerate for at least 24 or up to 36 hours.

2. Make the stew Wipe the marinade off the goat and season the pieces with salt and pepper. In a large enameled cast-iron casserole, heat the oil. Working in batches, brown the goat on all sides over moderate heat, about 10 minutes per batch; transfer to a plate.

3. Pour off the fat in the casserole and return all of the goat to it. Add the vegetable stock and bring to a boil, scraping up any browned bits on the bottom of the casserole. Reduce the heat to moderate and simmer uncovered for 3 hours, skimming as necessary. Cover the casserole and continue cooking until the goat is tender, about 1½ hours longer.

continued on p. 194

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CURRIED GOAT WITH APRICOT CHUTNEY *continued*

4. Add the scallions, red pepper, red onion, carrot, thyme and chile and simmer uncovered until the goat is very tender and the vegetables are softened, about 30 minutes. Stir in the peas and simmer for 5 minutes. Discard the thyme sprigs and skim off the fat. Season the stew with salt and pepper and serve with Apricot-Ginger Chutney and warm roti or naan, or Rice and Peas.

NOTE West Indian curry powder usually contains allspice, which Indian blends often don't, and it's usually quite yellow thanks to a large amount of turmeric. It's available at spice shops and at kalustyans.com. Goat forequarter includes the neck, shoulder and shank. Ask your butcher to cut the bone-in meat into 2½-inch pieces.

MAKE AHEAD The curried goat can be refrigerated for up to 4 days. Skim off and discard the layer of fat on the surface and bring to a simmer over moderate heat before serving.

WINE Red Côtes du Rhône, usually a blend of Syrah and Grenache, tends to have juicy fruit and a spice edge that's nice with this stew. Try the 2013 Domaine Charvin or the 2013 Jean-Luc Colombo Les Abeilles.

Apricot-Ginger Chutney

Total **30 min;** Makes **1 cup**

This intensely gingery condiment is a sweet and spicy foil for the goat curry. When fresh apricots become available, feel free to dice some up and stir them in.

- **¾ cup packed light brown sugar**
- **¾ cup plus 2 Tbsp. red wine vinegar**
- **2 large shallots, minced (1 cup)**
- **4 oz. fresh ginger, peeled and minced (¾ cup)**
- **¼ cup plus 2 Tbsp. apricot nectar**
- **12 dried apricots, minced (½ cup)**
- **1 Tbsp. thyme leaves**
- **2 Tbsp. finely chopped fresh mint**
- **Kosher salt**

In a medium saucepan, cook the brown sugar over moderate heat, stirring occasionally, until evenly melted and caramelized, 6 to 8 minutes. Pour in the vinegar and stir until the caramel dissolves. Stir in the shallots, ginger, apricot nectar, dried apricots and thyme. Cook over moderately high heat until the shallots and apricots are tender, about 8 minutes. Transfer the chutney to a small bowl. Stir in the mint and season with salt. Let cool to room temperature before serving. —*AS*

MAKE AHEAD The chutney can be refrigerated for up to a week. Bring to room temperature before serving.

Hot Pepper Shrimp

Total **30 min;** Serves **4 to 6**

If you can get head-on shrimp, this is a great place to use them. The shells keep the shrimp tender; they also trap all the spices and seasonings, helping them permeate the shrimp as they cook.

- **¼ cup vegetable oil**
- **½ cup finely chopped onion**
- **4 garlic cloves, minced**
- **8 scallions, 2 minced and 6 cut into 1-inch lengths**
- **One 2-inch piece of fresh ginger, peeled and minced**
- **6 Tbsp. thyme leaves**
- **2 Tbsp. sweet paprika**
- **2 tsp. ground allspice**
- **½ Scotch bonnet or habanero chile, stemmed and minced**
- **Kosher salt and pepper**
- **20 extra-large shell-on shrimp, deveined (see Note)**
- **2 Tbsp. white wine vinegar**

1. In a large nonstick skillet, heat 2 tablespoons of the oil. Add the onion, garlic, minced scallions, ginger, thyme, paprika, allspice and chile, season with salt and pepper and cook over high heat until the vegetables are softened and beginning to brown, about 5 minutes. Scrape into a bowl.

2. In the same skillet, heat the remaining 2 tablespoons of oil. Add the shrimp, season with salt and pepper and cook over high heat, turning once, until curled, about 4 minutes. Return the cooked aromatics to the skillet and add the remaining scallions and the vinegar. Cook, tossing, until the shrimp are evenly coated and the scallions are softened, about 3 minutes. Transfer the shrimp to a platter and serve. —*AS*

NOTE To devein shell-on shrimp, slit them down the back with kitchen shears and remove the intestinal vein, then rinse well.

WINE Txakoli, from northern Spain, is citrusy and spritzy, refreshing with these spicy shrimp. Try the 2014 Ulacia or the 2014 Mokoroa.

Rice and Peas

Active **25 min;** Total **2 hr plus overnight soaking;** Makes **12 cups**

The name for this typical Jamaican side dish is a bit of a misnomer, as the peas in the title are, in fact, kidney beans.

BEANS

- **2 cups dried kidney beans, soaked overnight and drained**
- **⅓ cup unsweetened coconut milk**
- **¼ cup unsweetened coconut cream**
- **14 thyme sprigs**
- **½ medium onion, finely chopped**
- **6 scallions, thinly sliced**
- **1½ tsp. kosher salt**
- **¼ tsp. ground allspice**

RICE

- **2 cups parboiled white rice**
- **1 cup unsweetened coconut milk**
- **½ cup finely chopped onion**
- **3 scallions, thinly sliced**
- **2 garlic cloves, minced**
- **2¼ tsp. kosher salt**

1. Prepare the beans In a large enameled cast-iron casserole, combine the soaked and drained beans with the coconut milk, coconut cream, thyme sprigs, onion, scallions, salt and allspice. Add enough water to cover the beans by 2 inches and bring to a boil. Cover, reduce the heat to low and simmer the beans until tender, about 1 hour. Drain the beans; discard the thyme sprigs.

2. Prepare the rice In a medium pot, combine the parboiled rice with the coconut milk, onion, scallions, garlic, salt and 3¾ cups of water. Bring to a boil. Reduce the heat to moderately low, cover and simmer for 10 minutes.

3. Stir 4 cups of the drained beans into the rice. (Save the remaining 2 cups for another use.) Cover and cook for 10 minutes, then uncover and cook for 5 minutes longer. Fluff the rice and peas with a fork and serve. —*AS*

MAKE AHEAD The rice and peas can be refrigerated for up to 3 days. Reheat before serving.



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from p. 190



FORBIDDEN RICE FEAST

Ginger Turkey Meatballs

PAGE 177

Total **45 min;** Makes **40**

- **2 lbs. 85% lean ground turkey**
- **½ cup minced red onion**
- **3 Tbsp. finely grated peeled fresh ginger**
- **3 Tbsp. sambar masala (see Note)**
- **1 tsp. finely grated peeled fresh turmeric**
- **1½ tsp. fine sea salt**
- **2 Tbsp. canola oil**
- **Cilantro leaves, for garnish**

1. Preheat the oven to 400°. In a large bowl, mix the ground turkey with the onion, ginger, masala, turmeric and salt. Using a 2-tablespoon scoop, scoop and roll the meatballs and place on a large baking sheet.

2. In a very large skillet, heat 1 tablespoon of the oil. Add half of the meatballs and cook over moderate heat, turning, until browned all over, 5 to 7 minutes. Using a slotted spoon, transfer the meatballs to the baking sheet. Repeat with the remaining 1 tablespoon of oil and meatballs.

3. Bake the meatballs in the oven for about 8 minutes, until cooked through. Arrange the meatballs on a platter, garnish with cilantro and serve.

NOTE Sambar masala is a spice blend made with myriad spices, including coriander, fenugreek and cumin. Look for it at Indian markets and on amazon.com.

MAKE AHEAD The meatballs can be made up to 6 hours ahead; serve at room temperature or reheat gently.

WINE Berry-forward, lightly floral Beaujolais: 2013 Domaine du Clos du Fief Juliénas.

NEW COCKTAIL SNACKS

Popcorn with Sesame-Glazed Pistachios

COVER + PAGE 178

Active **15 min;** Total **30 min**
Makes **18 cups**

- **⅓ cup vegetable oil**
- **½ cup popping corn**
- **Kosher salt**
- **3 Tbsp. extra-virgin olive oil**
- **2 Tbsp. sugar**
- **2 Tbsp. toasted sesame seeds**
- **2 tsp. soy sauce**
- **½ tsp. garlic powder**
- **2 cups shelled unsalted pistachios (8 oz.)**

1. Preheat the oven to 350° and line a baking sheet with parchment paper. In a large saucepan, combine the vegetable oil and popcorn, cover and cook over moderate heat until the corn starts to pop. Cook, shaking the pan until the popping stops, 3 to 5 minutes. Transfer the popcorn to a large bowl and season lightly with salt.

2. Wipe out the saucepan. Add the olive oil, sugar, sesame seeds, soy sauce, garlic powder and 2 teaspoons of salt and cook over moderate heat, stirring, until the sugar dissolves, about 3 minutes. Add the pistachios and cook, stirring, for 1 minute. Scrape the pistachios onto the prepared baking sheet and bake for about 10 minutes, until bubbling. Scrape the pistachio mixture into the popcorn and toss well. Let cool before serving.

MAKE AHEAD The mix can be made early in the day and stored in an airtight container at room temperature.

Marinated Olives with Orange

COVER + PAGE 178

Total **15 min;** Makes **1 quart**

- **2 Tbsp. extra-virgin olive oil**
- **1 Tbsp. thinly sliced garlic**
- **1½ tsp. finely grated orange zest**
- **1 tsp. crushed red pepper**
- **1 quart mixed olives**
- **⅓ cup fresh orange juice**

In a large skillet, heat the oil. Add the garlic, orange zest and crushed red pepper and cook over moderate heat, stirring, until the garlic is softened, about 2 minutes. Add the olives and cook, stirring, until hot, about 5 minutes. Remove from the heat and stir in the orange juice. Let cool completely, stirring occasionally. Serve at room temperature.

Spiced Pickled Beets

COVER + PAGE 178

Active **30 min**
Total **2 hr plus overnight pickling**
Makes **6 cups**

- **3 lbs. medium beets**
- **Kosher salt**
- **1½ cups apple cider vinegar**
- **1½ cups sugar**
- **3 bay leaves**
- **One 2-inch cinnamon stick**
- **2 tsp. whole allspice berries**
- **2 tsp. black peppercorns**
- **¾ tsp. whole cloves**

1. Preheat the oven to 375°. Put the beets in a large baking dish. Add 1 cup of water and a generous pinch of salt. Cover tightly with foil and bake for about 1 hour, until the beets are tender. Uncover and let cool. Peel the beets and cut them into ¾-inch wedges. Transfer to a large heatproof bowl.

2. In a medium saucepan, combine 1½ cups of water with the vinegar, sugar, bay leaves, cinnamon stick, allspice, peppercorns, cloves and 2 teaspoons of salt. Bring to a boil over high heat, then simmer over moderately low heat until reduced to 3 cups, about 12 minutes. Pour the liquid over the beets and let cool; refrigerate overnight. Drain the following day, before serving.

MAKE AHEAD The drained pickled beets can be refrigerated for up to 5 days.

HORS D'OEUVRES OF THE SEVEN FISHES

Sea Scallop Lollipops

PAGE 180

Total **20 min;** Makes **12**

- **½ cup mayonnaise**
- **2 Tbsp. gochujang**
- **2 Tbsp. minced dill pickle**
- **Kosher salt and pepper**
- **2 Tbsp. canola oil**
- **12 large sea scallops (1 lb.)**
- **Lollipop sticks or small skewers, for serving**

1. In a small bowl, stir the mayo with the gochujang and pickle; season with salt.

2. In a large cast-iron skillet, heat the oil. Season the scallops with salt and pepper and cook over moderately high heat, turning once, until golden and just cooked through, about 3 minutes. Skewer the scallops on lollipop sticks and arrange on a platter. Serve with the gochujang mayo.

MAKE AHEAD The gochujang mayo can be refrigerated for 1 week.



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Kentucky Hot Brown

PAGE 200

Active **30 min;** Total **1 hr 10 min**
Makes **8 sandwiches**

SAUCE

- **2¼ cups whole milk**
- **2 Tbsp. unsalted butter**
- **2 Tbsp. all-purpose flour**
- **2 cups shredded sharp white cheddar cheese (6 oz.)**
- **¼ cup freshly grated Parmigiano-Reggiano cheese**
- **Pinch of freshly grated nutmeg**
- **Few dashes of hot sauce**
- **Kosher salt and pepper**

SANDWICHES

- **16 slices of thick-cut bacon**
- **2 tomatoes, cut into eight ¼-inch-thick slices**
- **1 Tbsp. canola oil**
- **Kosher salt and pepper**
- **Eight ½-inch-thick slices of day-old white sandwich bread**
- **4 Tbsp. unsalted butter, cut into pieces**
- **2 lbs. roast turkey breast, sliced ¼ inch thick**
- **1½ cups shredded sharp white cheddar cheese (4½ oz.)**
- **½ cup freshly grated Parmigiano-Reggiano cheese**
- **Chopped chives and chopped parsley, for garnish**

1. Make the sauce In a small saucepan, bring the milk to a simmer. In a medium saucepan, melt the butter. Add the flour and whisk over moderate heat for 1 minute. Gradually whisk in the hot milk and bring to a boil. Cook, whisking, until thickened, about 5 minutes. Remove the pan from the heat and whisk in both cheeses until melted. Stir in the nutmeg and hot sauce and season with salt and pepper.

2. Make the sandwiches Preheat the oven to 425°. Arrange the bacon on a rack set over a baking sheet. Cook until golden and crisp, about 30 minutes.

3. Preheat the broiler. Arrange the tomato slices on a baking sheet, drizzle with the oil and season with salt and pepper. Broil 6 inches from the heat until lightly charred, 1 to 2 minutes per side; keep warm.

4. Arrange the bread on a foil-lined baking sheet and spread each slice with ½ tablespoon of the butter; season with salt and pepper. Broil until lightly toasted, about 2 minutes. Flip the bread and toast for 1 minute. Top each toast with some turkey and a slice of tomato. Spoon the sauce on top and sprinkle on both cheeses. Broil until the cheese is melted and golden brown, 2 to 3 minutes. Transfer the sandwiches to plates and top with the bacon. Garnish with chopped chives and parsley and serve hot.

WINE Juicy, vibrant Barbera d'Alba: 2013 Produttori di Govone.

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Green Beans with Roasted Almond Crumble

Total **45 min;** Serves **12**

- **2 cups (3 oz.) crustless white bread (½-inch pieces)**
- **¼ cup extra-virgin olive oil**
- **Kosher salt and pepper**
- **½ cup finely chopped salted roasted almonds**
- **2 lbs. green beans, trimmed**
- **¼ tsp. finely grated orange zest plus 1 Tbsp. fresh orange juice**
- **2 Tbsp. chopped tarragon**
- **2 Tbsp. chopped basil**

1. Preheat the oven to 450°. On a baking sheet, toss the bread with 1 tablespoon of oil; season with salt and pepper. Bake for 8 minutes, until golden. Cool, then finely chop. Transfer to a bowl; stir in the almonds.

2. Meanwhile, on a rimmed baking sheet, toss the green beans with the remaining 3 tablespoons of oil and season with salt and pepper. Roast for 20 minutes, stirring occasionally, until lightly browned. Add the orange zest, orange juice, tarragon and basil and toss. Transfer the beans to a platter, top with the almond crumble and serve.

Butter Lettuce Salad with Fresh Cranberry Vinaigrette

Total **30 min;** Serves **12**

VINAIGRETTE

- **½ cup fresh cranberries**
- **1 Tbsp. sugar**
- **1 tsp. grated lemon zest plus 2 Tbsp. fresh lemon juice**
- **¼ cup extra-virgin olive oil**
- **Kosher salt and pepper**

SALAD

- **2 heads of butter lettuce**
- **2 oz. goat cheese, crumbled (½ cup)**
- **¼ cup sliced dried apricots**
- **¼ cup dried cranberries**
- **½ cup pecans, toasted and chopped**

1. Make the vinaigrette In a food processor, pulse the cranberries and sugar until finely chopped. Transfer half of the cranberries to a bowl. Add the lemon zest and juice to the processor; pulse to combine. Slowly drizzle in the oil. Add the vinaigrette to the bowl; season with salt and pepper.

2. Make the salad Arrange the lettuce, goat cheese, dried apricots, dried cranberries and pecans on a platter. Drizzle with the vinaigrette and serve.

MOST WANTED



DID YOU KNOW?

Racehorse owner Bobby Flay has been teased about the colors of his jockey's silk jacket: The yellow and red inadvertently evoke McDonald's.

PHOTOGRAPH AND STYLING: BARNARD & MEYER

Bobby Flay's Kentucky Hot Brown Sandwich

THE HOT BROWN originated in 1926 at the Brown Hotel in Louisville, Kentucky. An open-face hot turkey sandwich topped with cheese sauce and bacon, it fortified guests late at night after the hotel's popular dinner dances. Chef Bobby Flay, who travels to the Kentucky Derby in Louisville nearly every year, adapted the recipe for his New York City bistro, Bar Americain (p. 199). He describes the dish as a smart way to repurpose holiday leftovers: roast turkey, odds and ends from cheese plates and bread that didn't make it into stuffing. "You can use all the extras," he says. "And then after you eat, you crawl under a blanket and take a long nap." *152 W. 52nd St.; baramericain.com.* –CHELSEA MORSE

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